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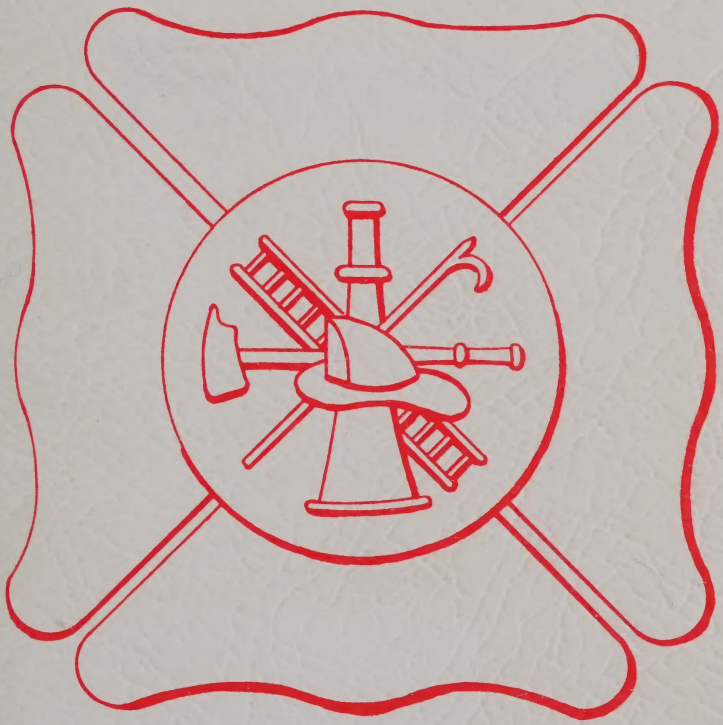
Firehouse Favorites



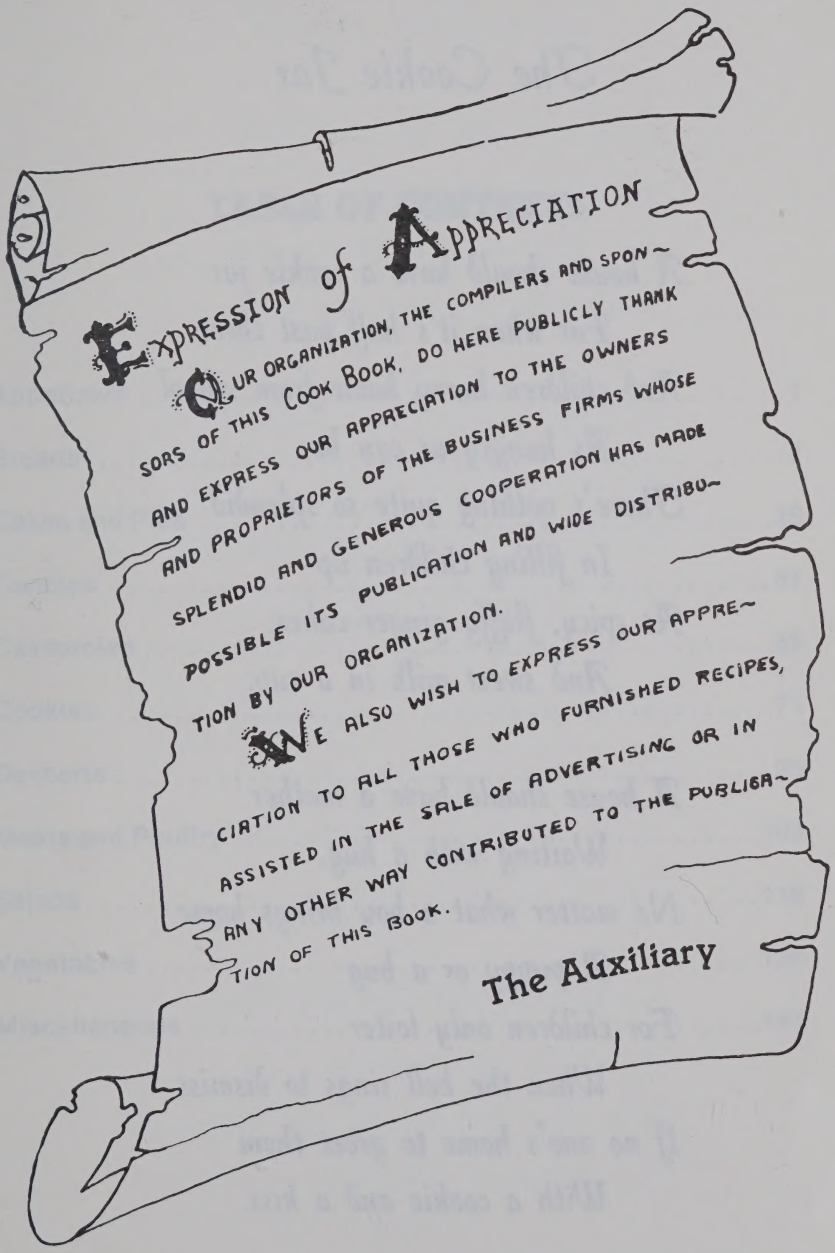
Auburn Fire Department Auxiliary

Firehouse Favorites

The Auburn Fire Department
Auxiliary
1983

Firehouse Favorites

The Hudson Fire Department
Auxiliary
1983


Expression of Appreciation
Our organization, the compilers and spon-
sors of this Cook Book, do here publicly thank
and express our appreciation to the owners
and proprietors of the business firms whose
splendid and generous cooperation has made
possible its publication and wide distribu-
tion by our organization.
We also wish to express our appre-
ciation to all those who furnished recipes,
assisted in the sale of advertising or in
any other way contributed to the publica-
tion of this book.
The Auxiliary

The Cookie Jar

A house should have a cookie jar
For when it's half past three
And children hurry home from school
As hungry as can be,
There's nothing quite so splendid
In filling children up
As spicy, fluffy ginger cakes,
And sweet milk in a cup.

A house should have a mother
Waiting with a hug,
No matter what a boy brings home
A puppy or a bug
For children only loiter
When the bell rings to dismiss
If no one's home to greet them
With a cookie and a kiss.

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APPETIZERS

VEGETABLE DIP

1 C. Hellmann's mayonnaise
1 C. sour cream
1½ tsp. Accent
4 drops Tobasco sauce
1½ tsp. dill weed
1½ tsp. dried onion
1½ tsp. seasoned salt or onion salt
1½ tsp. parsley flakes
1½ tsp. Worcestershire sauce

Mix and let stand overnight.

Wilma Wilhelm
Auburn, Indiana

VEGETABLE VELVITY CHEESE DIP

1 8 oz. pkg. cream cheese
1 pint sour cream
1 pkg. Garlic Cheese (Good Seasons)

Blend all ingredients until smooth.

Sarah Hathaway
Auburn, Indiana

Cottage cheese will stay fresh longer if stored upside down in refrigerator.

TACO DIP

350° OVEN
BAKE 15 minutes

1 lb. hamburger
1 pkg. taco powder
1 can refried beans
1 small can chopped chilies
1 small chopped onion
1 lb. sharp grated cheese
1 lb. taco sauce (mild or hot)
2 C. mozzarella cheese

Brown hamburger and drain, then add taco powder and simmer 15 minutes. Add beans and chilies, onion and sharp grated cheese, and taco sauce. Cover with mozzarella cheese and bake at 350 degrees for 15 to 20 minutes. Remove from oven and put 8 oz. of sour cream by spoonsful on in spots and serve hot with Nacho Chips.

Delores Shull
Auburn, Indiana

LOW CALORIE DIP OR SANDWICH SPREAD

2 8 oz. pkgs. Neufchatel Cheese (low calorie cream cheese)
1 to 2 Tbsp. chopped onion
2 tsp. Worcestershire sauce
½ pkg. dried beef, chopped fine
2 Tbsp. or more milk

Mix all ingredients. Add milk until desired consistency is reached. Makes delicious sandwich spread or dip for raw vegetables, crackers, or chips. Keeps well in refrigerator.

Sarah Hathaway
Auburn, Indiana

BEAU MONDE VEGETABLE DIP

1 pint sour cream
1 C. mayonnaise
2 Tbsp. parsley flakes
2 Tbsp. onion flakes
2 Tbsp. Beau Monde
2 Tbsp. dill weed

Mix all ingredients well. Serve with raw vegetables.

Mary Refner
Auburn, Indiana

HOT CHIPPED BEEF DIP

2 8 oz. pkgs. cream cheese
¼ C. minced onion
1 Tbsp. prepared horseradish
1 3 oz. pkg. dried beef, shredded
3 Tbsp. sour cream
Chopped nuts, optional

Melt cream cheese over hot water in a double boiler. Add onion, horseradish, dried beef, and nuts. Stir in sour cream. Serve dip in a chafing dish with snack crackers and potato chips.

Wanda Harkless
Auburn, Indiana

To prevent mold, store cheese in a tight container with sugar cubes.

DIP

1 pint Hellman's mayonnaise
8 oz. sour cream
2 tsp. chives, diced
2 tsp. parsley
2 tsp. dill weed
½ tsp. ginger
2 tsp. milk

Mix all ingredients together and serve. Great with carrots, celery and cauliflower.

Glenna Harnishfeger
Fort Wayne, Indiana

CHEESE BALL

16 oz. Philadelphia cream cheese
1½ pkgs. Eckrich Slender Sliced Beef
2 Tbsp. Worcestershire sauce
1 tsp. garlic salt
½ tsp. onion salt
¼ C. minced onions

Let cream cheese soften to room temperature. Cut sliced beef into small pieces. Add one package sliced beef, worcestershire sauce, garlic salt, onion salt, and onions to cream cheese. Mix well. Use other ½ package of beef to decorate outside of cheese ball.

Kathy Allmandinger
Auburn, Indiana

CHEESE BALL

1 small jar Kraft Pineapple Cheese Spread
1 small jar Kraft Pimento Cheese Spread
8 oz. Philadelphia Cream Cheese
Dash of Worcestershire Sauce
Dash of garlic salt

Mix all ingredients together. Refrigerate 2 hours. Roll into ball. Coat with pecans.

Vi Kurtz
Auburn, Indiana

CHEESE BALL

1 lb. American cheese
1 lb. Philadelphia cream cheese
2 oz. sharp cheese
1 clove garlic, minced
1 C. chopped pecans

Mix well and shape into ball. Roll in pecans. Chill.

Virgie Allmandinger
Auburn, Indiana

To prevent cheese from getting hard, butter the cut end.

CHEESE BALL

2 large pkg. Philly cream cheese
2 Tbsp. Miracle Whip
1 pkg. dried beef, chopped
½ bottle olives, chopped
½ small onion, chopped

Cream Philly cream cheese, add Miracle Whip and other ingredients. Put in refrigerator until set. Roll in ball, cover with cracker crumbs.

Maysa Guinn
Auburn, Indiana

Write your extra recipes here:

Write your extra recipes here:

BREADS

BANANA CHOCOLATE CHIP BREAD

350° OVEN
BAKE 45 min. to 1 hr.

- **½ C. butter or shortening**
- **1 C. white sugar**
- **2 eggs**
- **4 or 5 bananas, mashed**
- **2 C. sifted flour**
- **1 tsp. soda**
- **½ tsp. salt**
- **½ C. chocolate chips**
- **½ C. nuts, if desired**

Cream together the butter or shortening and sugar. Add eggs and bananas. Then add flour, soda, and salt. Stir in chocolate chips and nuts. Bake in 350° oven for 45 minutes to 1 hour.

Rosie Moore
Auburn, Indiana

NUT BREAD

EASY

350° OVEN
BAKE 1 hour

- **3¼ C. flour**
- **1 egg**
- **1 C. milk**
- **1 C. nuts**
- **1 C. sugar**
- **2 tsp. baking powder**
- **1½ tsp. salt**

Mix and bake 1 hour in 350 degree oven.

Valerie Stahly

NUT BREAD

EASY

300° OVEN
MAKES 2 Loaves

1 C. sugar
3 C. flour
2 eggs, well beaten
1 C. buttermilk
1 tsp. soda
1 pkg. pitted dates, chopped
1 C. nuts, chopped

Blend all ingredients well. Pour into greased loaf pans. Bake at 300 degrees until toothpick inserted into loaves comes out clean.

Mrs. Robert L. Young
Auburn, Indiana

PUMPKIN BREAD

Makes 3 one pound loaves

350° OVEN
BAKE 1 HOUR

3 C. sugar
1 C. Crisco
4 eggs
1½ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
⅔ C. water
1 lg. can pumpkin
3½ C. flour
1 tsp. soda

Mix well. Bake.

Dorothy Sales
Auburn, Indiana

ZUCCHINI BREAD

EASY

350° OVEN
BAKE 1½ hours

3 C. flour
1½ C. sugar
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking powder
¾ tsp. soda
2 C. crushed unpeeled zucchini
1 C. chopped nuts
3 eggs
1 C. cooking oil

Mix all ingredients and divide into two loaves. Bake at 350 degrees for 1½ hours. Cool for 10 minutes.

Vicki Hodge
Auburn, Indiana

BEER BREAD

BAKE 45 minutes

3 C. self-rising flour
3 Tbsp. sugar
1 can (12 oz.) beer

Mix together. Place in loaf pan. Bake for 45 minutes or until done.

Mary Bunn
Auburn, Indiana

PUMPKIN BREAD

EASY

350° OVEN
BAKE 1 hour

1½ C. sugar
¼ tsp. baking powder
1 tsp. soda
¾ tsp. salt
½ tsp. cloves
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
1⅔ C. unsifted flour
½ C. salad oil
⅓ C. water
1 C. pumpkin
2 eggs
½ C. nuts

Mix all ingredients together and bake at 350 degrees for 1 hour.

Virgie Allmandinger
Auburn, Indiana

Place aluminum under the napkin in your roll basket and your rolls will say hot longer.

SWEET ROLLS

EASY

400° OVEN
BAKE 20-25 min.

1 tube buttermilk biscuits
½ C. coconut
½ C. sugar
2 tsp. cinnamon
1 stick melted butter

Mix coconut, sugar and cinnamon. Dip each biscuit into melted butter, then in sugar mixture. Bake in 9 x 9 inch ungreased cake pan. Serve warm.

Treva Howard
Auburn, Indiana

BISQUICK MIX

EASY

KEEPS 2-3 months
YIELDS 11 cups

8 C. flour
1½ C. non-fat dry milk
⅓ C. baking powder
1 tsp. salt
1 C. shortening

Mix all ingredients well. Store in cool, dry place.

Robin Brellenthin
Auburn, Indiana

BLUEBERRY MUFFINS

EASY

350° OVEN
BAKE 20-25 min.

- **1 egg**
- **½ C. milk**
- **¼ C. vegetable oil**
- **1½ C. flour**
- **½ C. sugar**
- **2 tsp. baking powder**
- **½ tsp. salt**
- **1 C. blueberries**

Beat egg slightly with fork, stir in milk and oil. Measure and blend flour, sugar, baking powder, and salt. Add all at once to liquid. Stir just enough to moisten dry ingredients. Add blueberries. Bake in 350 degree oven for 20-25 minutes.

Nell Taylor
Auburn, Indiana

CINNAMON TOAST

BROIL 3 minutes
MAKES 10 slices

- **1½ C. sugar**
- **2 tsp. cinnamon**
- **1 stick butter**

Melt butter. Add sugar and cinnamon. Spread on bread. Put on a cookie sheet. Put in oven on broil for about three minutes or until the mixture starts to bubble. Makes about 10 slices of toast.

Kathy Allmandinger
Auburn, Indiana

BLUEBERRY MUFFINS

375° OVEN
BAKE 20-25 min.

2 C. sifted flour
1½ tsp. baking powder
½ tsp. salt
½ C. soft butter or shortening
1 C. sugar
2 eggs
1 tsp. vanilla
½ C. sweet milk
1¼ C. fresh blueberries

Sift together flour, baking powder, and salt. Cream butter and sugar. Add eggs and vanilla. Beat on high speed until light and fluffy. On low speed, beat in flour mixture alternately with sweet milk, beginning and ending with flour. Beat until smooth. Dust blueberries lightly with flour. Fold berries into batter. Fill greased muffin cups ⅔ full. Bake in 375 degree oven for 20-25 minutes. Serve warm.

Deborah Kaduk
Auburn, Indiana

WAFFLES

3 eggs
1½ C. buttermilk or sweet milk
1¾ C. flour
4 tsp. baking powder
½ tsp. salt
½ C. shortening

Mix ingredients well.

Virgie Allmandinger
Auburn, Indiana

YORKSHIRE PUDDING

400° OVEN
BAKE 20-30 minutes

1½ C. flour
1½ C. milk
2 eggs, beaten
Salt

Mix flour and milk together until smooth, add a pinch of salt and beaten eggs. Pour into pan in which some of the meat drippings have been heated. Bake 20-30 minutes in a hot oven, basting with more drippings for the roast pan. Most people like this with roast beef.

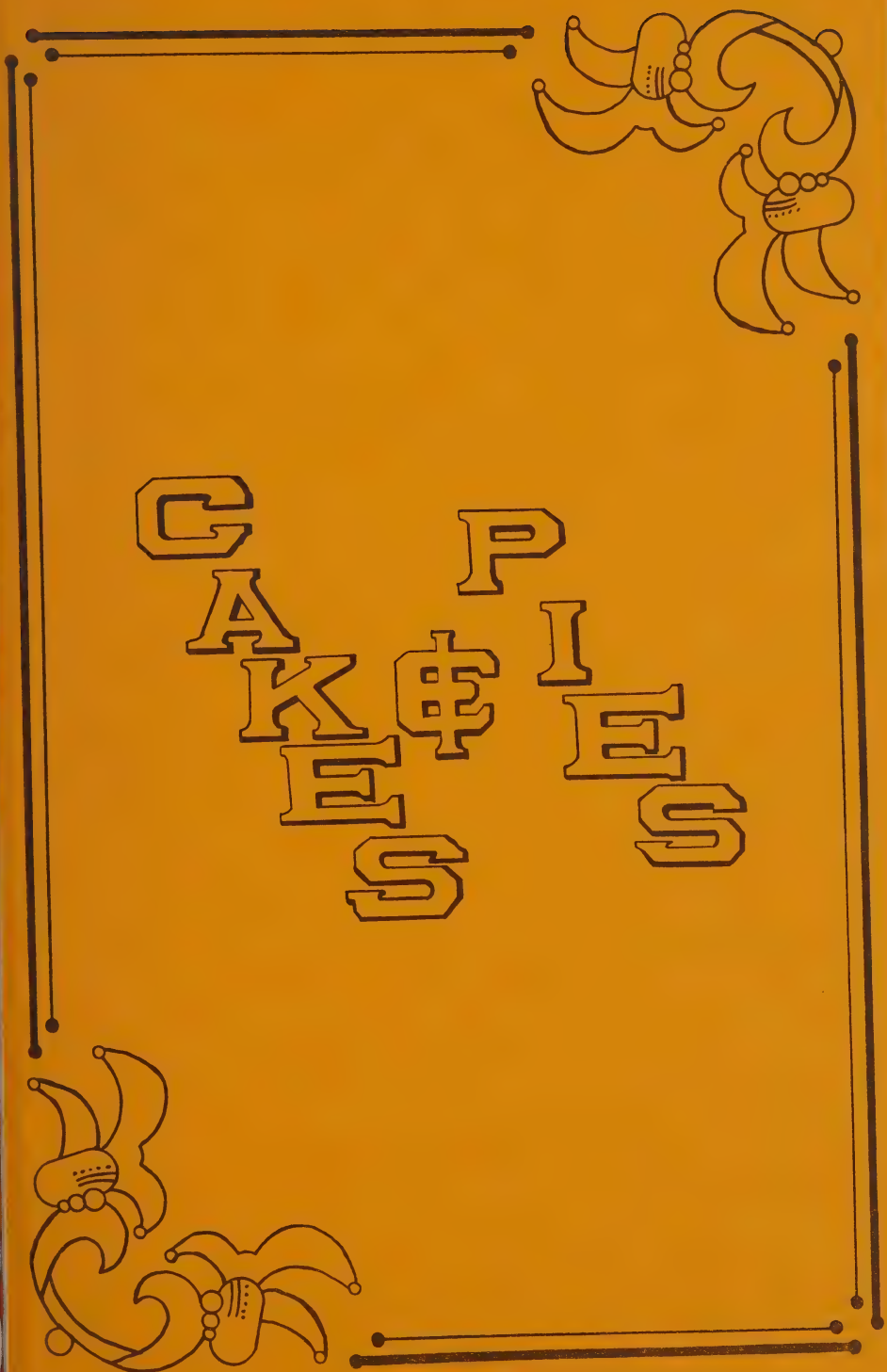
Valerie Stahly
Auburn, Indiana

SNOWBALL DOUGHNUTS

2 eggs
1 C. milk
1 tsp. salt
1 tsp. vanilla
1 C. sugar
3 tsp. baking powder
4 C. flour
1 Tbsp. butter

Lightly beat egg, add sugar, vanilla and milk. Stir in flour, baking powder and salt. Add butter. Drop by teaspoonful into melted fat. Drain and roll in sugar.

Valerie Stahly
Auburn, Indiana


CAKES
PIES

DELICIOUS COFFEE CAKE

Freezes Well

350° OVEN
BAKE 55 min.

1 C. butter
2 C. sugar
2 eggs
2 C. sifted flour
1 tsp. baking soda
¼ tsp. salt

TOPPING

2 Tbsp. brown sugar
¾ tsp. cinnamon
½ C. chopped nuts (optional)
If not using nuts, double amount of brown sugar.

Spoon slightly less than half ob atter into greased and floured tube or bundt pan. Sprinkle with half of topping. Spoon in remaining batter; sprinkle remaining topping on cake. Cool completely and sprinkle with powdered sugar.

NOTE: Just as good the next day, and freezes very well!

Bonnie Hilsmier
Wagoner, Oklahoma

Heat nuts, fruits, and raisins in the oven before adding to cake batter and they won't be as likely to sink to the bottom of the cake.

SOUR CREAM COFFEE CAKE

350° OVEN
BAKE 1 hour

1 C. butter or margarine
2 C. sugar
2 eggs
1 C. sour cream
½ tsp. vanilla
2 C. cake flour
1 tsp. baking powder
¼ tsp. salt
½ C. chopped nuts
½ tsp. cinnamon
2 tsp. sugar

Cream together the butter, sugar and eggs. Fold in sour cream and vanilla. Sift together flour, baking powder and salt. Fold into the sour cream mixture. Spoon half the batter into greased and lightly floured 10-inch tube pan. Combine nuts, cinnamon and sugar. Sprinkle over batter, then add remaining batter. Bake 1 hour at 350 degrees. Cool almost completely before removing from pan.

Deborah Kaduk
Auburn, Indiana

APPLE DAPPLE CAKE

350° OVEN
BAKE 45 min.

2 eggs
2 C. sugar
1 C. oil
3 C. flour
1 tsp. salt
1 tsp. soda
3 C. raw, diced apples
1 C. chopped nuts
1 tsp. vanilla
Dash cinnamon
Dash nutmeg

Mix in order listed. Pour into 9 x 13 inch pan. Bake at 350 degrees for 45 minutes.

Wilma Carper
Auburn, Indiana

BANANA CAKE

375° OVEN

- ½ C. shortening
- 1½ C. sugar
- 2 eggs
- 2¼ C. flour
- 1 tsp. baking powder
- ¾ tsp. soda
- ½ C. sour milk
- ½ tsp. vanilla
- 2 diced bananas

Mix in order given. Add bananas last. Bake at 375 degrees until done.

Maysa Guinn
Auburn, Indiana

EASY MIX CAKE

EASY

350° OVEN
BAKE 50 min.

- 1 pkg. cake mix
- 1 pkg. instant pudding
- 4 eggs
- ½ C. cooking oil
- 1 C. cold water

Mix all ingredients. Beat for 4 minutes at high speed. Bake in ungreased 10-inch tube pan for 50 minutes at 350 degrees.

CHOCOLATE CHIP APPLESAUCE CAKE

350° OVEN
BAKE 30-40 min.

½ C. oil
1½ C. sugar
2 eggs, beaten
2 C. flour
½ tsp. cinnamon
½ tsp. salt
2 C. applesauce
1½ tsp. baking powder
3 Tbsp. cocoa
2 Tbsp. sugar
½ C. chopped nuts
1 C. chocolate pieces

Mix oil and 1½ cups sugar; beat in eggs. Stir in flour, cinnamon, salt, applesauce, baking powder, and cocoa. Pour mixture into a greased and floured 13x9x2 inch pan. Sprinkle with 2 Tbsp. of sugar, nuts, and chocolate pieces. This can be stirred in or left on top. Bake at 350 degrees for 30 to 40 minutes. Cover with foil if top becomes too brown. May be served with whipped cream if desired.

Rosie Moore
Auburn, Indiana

If you use all purpose flour instead of cake flour, use only 7/8 cup instead of 1 whole cup and sift it twice to make it lighter.

COOKIE SHEET CAKE

350° OVEN
BAKE 30 min.

2 C. flour
2 C. sugar
½ tsp. salt
1 C. water
½ C. cooking oil
1 stick butter
3-4 Tbsp. cocoa
2 eggs
½ C. buttermilk
1 tsp. soda
1 tsp. vanilla

Mix flour, sugar and salt; set aside. In a sauce pan, bring the water, cooking oil, butter, and cocoa to a boil. Pour over dry ingredients. Add the eggs, buttermilk, soda and vanilla. Pour into a cookie sheet with sides. Bake at 350 degrees for 30 minutes.

FROSTING:

1 stick butter
4 Tbsp. cocoa
⅓ C. milk
Powdered sugar to thicken

In a saucepan, melt the butter, cocoa and the milk. Add enough powdered sugar to spread easily. Spread on top of warm cake.

Bernece Messer
Auburn, Indiana

DINETTE CAKE

350° OVEN
BAKE 35-45 min.

1½ C. cake flour or 1¼ C. all purpose flour
1 C. sugar
½ tsp. salt
1½ tsp. baking powder
¾ C. milk
⅓ C. shortening
1 egg
1 tsp. vanilla

Measure all ingredients into large mixing bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes at high speed scraping bowl occasionally. Pour into pan. Bake for 35-45 minutes at 350 degrees. Good with strawberries too.

Celeste Dee
Wagoner, Oklahoma

Don't refuse to accept criticism; get all the help you can.

EASY PINEAPPLE CAKE

EASY **350° OVEN**
BAKE 40 min.

1 can crush pineapple (do not drain)
2 C. sugar
2 C. flour
2 tsp. soda
Raisins or nuts, optional

Mix all ingredients together. Grease and flour 9 x 13 inch pan. Pour cake mix in to pan and bake for 40 minutes at 350 degrees.

FROSTING FOR EASY PINEAPPLE CAKE

1 8-oz. pkg. cream cheese
1 lb. powdered sugar
1 C. chopped nuts, optional
¼ lb. butter
2 tsp. vanilla

Mix all ingredients until creamy. Frost cake when cool.

Mary Refner
Auburn, Indiana

CRANBERRY SAUCE CAKE

350° OVEN
BAKE 45 min.

3 C. flour
2 tsp. soda
1 can whole cranberry sauce
1 C. chopped nuts
¾ C. orange juice
1½ C. sugar
½ tsp. salt
1½ C. mayonnaise
Grated rind of 1 orange

Stir flour, sugar, baking soda and salt together. Add cranberry sauce, nuts, mayonnaise, and orange rind. Mix well. Stir in juice. Pour into 13 x 9 x 2 inch greased bakin gpan. Bake in preheated oven at 350 degrees for 45 minutes or until toothpick inserted in middle comes out clean. Cool, then frost.

FROSTING:

1 8-oz. pkg. Philadelphia Cream Cheese
½ stick butter (soft)
1 lb. powdered sugar

Mix cream cheese and butter. Add powdered sugar and beat. Spread on cake.

Glenna Harnishfeger
Fort Wayne, Indiana

CALIFORNIA OATMEAL CAKE

350° OVEN
BAKE 25-30 min.

1 C. quick oatmeal
1 stick butter
1¼ C. boiling water
2 eggs
1 C. sugar
1 C. brown sugar
1½ C. flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg

Mix together oats, butter and boiling water. Let cool. Mix together eggs, sugar and brown sugar. Sift together dry ingredients. Mix all together. Pour into 9 x 12 x 2 inch pan. Bake at 350 degrees for 25 to 30 minutes.

ICING:

1½ C. brown sugar
¾ stick butter
½ C. evaporated milk
Nuts or coconut, if desired

Mix all ingredients well. Frost cake when cool.

Marie Howard
Auburn, Indiana

CARROT CAKE

350° OVEN
BAKE 45 min.

2 C. flour
2 C. sugar
2 tsp. cinnamon
3 C. finely grated carrots (packed)
4 eggs
1½ C. oil
2 tsp. soda

Cream oil and sugar. Add eggs and dry ingredients. Bake at 350 degrees for 45 minutes.

ICING:

1 8-oz. pkg. cream cheese
1 lb. powdered sugar
1 C. chopped nuts
¼ lb. butter
2 tsp. vanilla

Mix well. Frost cake when cool.

Wilma Carper
Auburn, Indiana

Kind words are like honey - enjoyable and healthful.

CHESS CAKE

350° OVEN
BAKE 45 min.

1 yellow cake mix
1 stick softened maragarine
3 eggs
1 8-oz. pkg. cream cheese
1 box powdered sugar

Mix together with fork the cake mix, margarine and 1 egg. Pat in loaf pan. With a mixer, mix 2 eggs, cream cheese, and powdered sugar. Pour over the cake mix and bake for 45 minutes in a 350 degree oven.

Vicki Hodge
Auburn, Indiana

DEVIL'S FOOD CAKE

350° OVEN
BAKE 30 min.

2 C. brown sugar
½ C. shortening
1 tsp. vanilla
2 eggs
1 C. milk
2 C. flour
1 tsp. soda
½ tsp. salt
3 tsp. cocoa

Mix in order given. Bake in 350 degree oven for 30 minutes or until done. Can be baked in a flat pan or two round ones.

Maysa Guinn
Auburn, Indiana

CARROT CAKE

350° OVEN
BAKE 40 min.

4 eggs
2 C. sugar
1½ C. salad oil
2 C. flour
2 tsp. soda
1 tsp. salt
3 tsp. cinnamon
2 tsp. vanilla
3 C. grated carrots
½ C. nuts, crushed
½ C. crushed pineapple, drained

Mix eggs, sugar, oil, flour, soda, salt, cinnamon, and vanilla. Add carrots, nuts and pineapple. Bake in oblong pan for 40 minutes at 350 degrees.

ICING:

1 stick oleo
1 3-oz. pkg. cream cheese
2 tsp. vanilla
½ tsp. salt
¾ box powdered sugar
½ C. nuts, crushed

Mix well and spread over cake after it cools.

Bea Young
Auburn, Indiana

CHEESE CAKE

2 8-oz. pkgs. Philadelphia Cream Cheese
2 C. powdered sugar
2 envelopes Dream Whip

Mix powdered sugar and cream cheese together. Prepare Dream Whip according to directions. Mix with cheese mixture. Pour into graham cracker crust lined 13 x 9 x 2 inch pan. Top with fruit pie filling.

Sue Kelly
Auburn, Indiana

BANANA SPLIT CAKE

2 C. graham cracker crumbs
½ C. butter or margarine, softened
½ C. chocolate syrup
2 C. sifted powdered sugar
½ C. butter or margarine
2 eggs
3 bananas, sliced
1 can (1 lb., 4 oz.) crushed pineapple, drained
1 9 oz. container frozen whipped topping
⅓ C. finely chopped walnuts
Maraschino cherries, if desired

Combine crumbs and ½ cup butter or margarine in a bowl. Mix well. Spread and pat mixture into bottom of a 13 x 9 x 2 inch shallow baking dish. Drizzle chocolate syrup evenly over crumbs. Combine sugar and remaining butter or margarine in a large mixing bowl. Beat until light and fluffy. Spread evenly over chocolate syrup. Arrange banana slices over butter-sugar mixture. Top with pineapple. Cover with whipped topping. Sprinkle with nuts. Garnish with cherries, if desired. Chill until ready to serve.

Bernece Messer
Auburn, Indiana

CHOCOLATE CHIP CUPCAKES

350° OVEN
BAKE 10-12 min.
MAKES 1½ dozen

½ C. soft oleo
6 Tbsp. white sugar
6 Tbsp. brown sugar
½ tsp. vanilla
1 egg
1 C. plus 2 Tbsp. flour
½ tsp. baking soda
½ tsp. salt

Beat oleo, white and brown sugar, and vanilla until creamy. Beat in egg, flour, baking soda, and salt. Spoon into paper lined cupcake pans. Bake at 350 degrees for 10 to 12 minutes.

TOPPING FOR CHOCOALTE CHIP CUPCAKES

350° OVEN
BAKE 15 min.

½ C. brown sugar
1 egg
½ tsp. salt
1 6-oz. pkg. chocolate chips
½ tsp. vanilla

Beat brown sugar, egg, and salt until very thick. Stir in chocolate chips. Bake at 350 degrees for 15 minutes more. (Use 1 Tbsp. for each cupcake.)

Dorothy Sales
Auburn, Indiana

CREAM CHEESE FROSTING

1 3 oz. pkg. cream cheese, softened
½ C. margarine, softened
1 tsp. vanilla
2 C. powdered sugar

Cream together cheese and margarine. Stir in vanilla. Add powdered sugar a little at a time, beating until mixture is smooth.

Maysa Guinn
Auburn, Indiana

FOUR LAYER CAKE

350° OVEN
BAKE 10 min.

1 C. plain flour
½ C. pecans
1 stick melted butter
½ C. powdered sugar
8 oz. pkg. cream cheese
Little milk
3 C. milk
3 boxes instant vanilla pudding
Cool Whip

Mix flour, pecans and butter. Spread in 13 x 9 inch pan and bake at 350 degrees for 10 minutes or until light brown. Cool. Mix powdered sugar, cream cheese, and enough milk to spread easy. Spread on top of crust. Mix milk and pudding and put on top of cream cheese. Top with Cool Whip.

Debbie Treesh
Auburn, Indiana

GINGERBREAD

350° OVEN
BAKE 40-50 min.

1 tsp. ground cloves
1 C. mollasses
1 C. corn oil
1 tsp. cinnamon
3 eggs
1 C. sugar
1 tsp. ginger
2 level tsp. soda
1/8 C. hot water
2 C. flour
1 C. boiling water

Combine cloves, molasses, corn oil, cinnamon, eggs, sugar and ginger. Dissolve soda in 1/8 cup hot wtaer. Add to above mixture. Add flour and beat well. Then add 1 cup boiling water. Beat lightly and quickly. Pour into greased and floured 8 x 12 x 2 inch pan. Bake 40-50 minutes in 350 degree oven. This is delicious with lemon sauce.

Trudy S. Chaffins
Auburn, Indiana

When you don't have baking chocolate, substitute 4 tablespoons cocoa and ½ tablespoon butter for each square of chocolate called for.

MIRACLE WHIP CAKE

350° OVEN
BAKE 30-35 min.

2 C. flour
1 C. sugar
4 tsp. cocoa
1 C. warm water
2 tsp. soda
1 C. Miracle Whip
1 tsp. vanilla
Pinch of salt

Sift in a bowl the flour, sugar and cocoa. Add water, soda, Miracle Whip, vanilla and salt. Pour in pan and bake at 350 degrees for 30 to 35 minutes.

Valerie Stahly
Auburn, Indiana

MIRACLE WHIP CAKE

350° OVEN
BAKE 35 min.

2 heaping Tbsp. cocoa
1 C. warm water
2 tsp. soda
1 C. white sugar
1 C. salad dressing
2¼ C. flour
Pinch of salt
1 tsp. vanilla

Put cocoa in bowl. Add warm water and blend. Add soda, sugar and salad dressing. Mix well. Add flour, salt and vanilla. Bake at 350 degrees for 35 minutes or until done. Very moist.

Maysa Guinn
Auburn, Indiana

MOLASSES CAKE

350° OVEN

2 C. flour
½ C. shortening
1 C. molasses
1 C. white sugar
2 eggs
1 tsp. cinnamon
½ tsp. allspice
¼ tsp. cloves
¼ tsp. nutmeg
¼ tsp. ginger
Pinch of salt

Mix all together. (It will be very stiff.) Then stir in 1 C. boiling water with 1 tsp. soda added to it. Pour in flat cake pan. Bake at 350 degrees until done. Can be served with or without frosting.

Maysa Guinn
Auburn, Indiana

PINEAPPLE CAKE

350° OVEN
BAKE 30 min.

2 C. flour
2 C. sugar
1 20-oz. can crushed pineapple, including juice
1 tsp. soda
2 eggs

FROSTING:

1 8 oz. Philly cream cheese
½ box powdered sugar
1 stick oleo
1 tsp. vanilla

Mix by hand only. Mix all ingredients. Bake in greased sheet pan at 350 degrees for 30 minutes until golden brown.

FROSTING:

Mix together all ingredients and pour over cake as soon as taken from oven.

POOR MAN'S CAKE

350° OVEN
BAKE 40 min.

1 stick margarine
2 C. sugar
2 eggs
½ C. cocoa
½ C. cold coffee
2 C. flour
1 tsp. salt
1 tsp. soda
1 C. boiling water

Beat margarine, eggs, and sugar for 1 minute. Mix cocoa and coffee and add to sugar mixture. Sift flour, salt, and soda together. Add all at once to cocoa mixture. Beat at low speed for 1 minute. Add water. Pour batter into pan. Bake for 40 minutes at 350 degrees.

Bea Young
Auburn, Indiana

PISTACHIO NUT SWIRL CAKE

350° OVEN
BAKE 50 min.

1 pkg. yellow cake mix
1 pkg. pistachio instant pudding mix
4 eggs
1 C. sour cream
½ C. oil
½ tsp. almond extract
½ C. sugar
1 tsp. cinnamon
½ C. finely chopped nuts

Combine cake mix, pudding mix, sour cream, oil and extract in a large mixing bowl. Blend at medium speed for 2 minutes. Combine sugar, cinnamon and nuts. Pour half of the batter into greased and floured 10 inch tube pan. Sprinkle with half of the sugar mixture, repeat layers and top with remaining batter. Bake for 50 minutes at 350 degrees or until center springs back when lightly touched. Cool 15 minutes before removing from pan. Pour a powdered sugar frosting over it and serve.

Judy Lint
Auburn, Indiana

Courage is not the absence of fear, it's the mastery of it.

7-UP CAKE

350° OVEN
BAKE 30-40 min.

CAKE:

4 eggs, well beaten
¾ C. cooking oil
1 box white or yellow cake mix
1 large box lemon Jello
10 oz. 7-Up

TOPPING:

1 stick butter
1 can crushed pineapple
3 Tbsp. flour
1½ C. sugar

Combine the eggs, cooking oil, cake mix, and Jello and beat well. Add the 7-Up and beat again. Bake in 350 degree oven for 30-40 minutes. In a saucepan combine the butter, pineapple, and let the mixture get hot. In a bowl, beat the pineapple mixture until creamy. Add the flour and sugar and beat all together. Cook until thick. Pour this over the cake.

Bernece Messer
Auburn, Indiana

TEXAS CHOCOLATE SOGGY

400° OVEN

CAKE:

- **2 C. flour**
- **2 C. sugar**
- **2 sticks butter**
- **3½ Tbsp. cocoa**
- **1 C. water**
- **2 eggs**
- **½ C. buttermilk**
- **1 tsp. soda**
- **1 tsp. vanilla**

FROSTING:

- **1 box confectioners sugar**
- **1 stick butter**
- **3½ Tbsp. cocoa**
- **1 tsp. vanilla**
- **6 Tbsp. milk**
- **1 C. pecans**

Mix flour and sugar in large bowl and set aside. Heat butter, cocoa and water. Add to flour and sugar mixture. Then best in eggs, buttermilk, soda and vanilla. Mix well. Bake in jelly roll pan for 20 minutes at 400 degrees or in 9 x 13 pan for 40 minutes. While cake is baking, sift confectioners sugar. In a pan heat 1 stick butter, cocoa, vanilla and milk. Add powdered sugar. Add 1 C. pecans. Spread on hot cake.

Mary Childs
Auburn, Indiana

TEXAS SHEET CAKE

400° OVEN
BAKE 20 min.

1 stick oleo
½ C. oil
1 C. water
4 Tbsp. cocoa
2 C. flour
2 C. sugar
2 eggs
1 tsp. vanilla
1 tsp. soda
1 tsp. cinnamon
½ C. buttermilk or soured milk

Bring to a boil oleo, oil, water and cocoa. Pour that mixture over the flour and sugar. Stir in the eggs, vanilla, soda, cinnamon and the soured milk. Bake in greased and floured 17 x 11 x ¾ inch cookie sheet. Bake at 400 degrees for 20 minutes.

FROSTING:

1 stick oleo
6 Tbsp. milk
4 Tbsp. cocoa
1 tsp. vanilla
1 box powdered sugar
1 C. nuts

Bring to a boil: oleo, milk and cocoa. Remove from heat and add vanilla, powdered sugar, and nuts. Spread over warm cake.

Maysa Guinn
Auburn, Indiana

Footprints in the sands of time are never made by sitting down.

WALDORF ASTORIA RED CAKE

350° OVEN
BAKE 25-30 min.

CAKE:

- **½ C. Crisco**
- **2 eggs**
- **1 tsp. vanilla**
- **2 C. flour**
- **1 tsp. salt**
- **1 tsp. soda**
- **1½ C. sugar**
- **2 oz. red food coloring**
- **1 C. buttermilk**
- **2 Tbsp. cocoa**
- **1 Tbsp. vinegar**

Cream together Crisco, sugar and eggs. Add red food coloring and vanilla. Sift together flour, cocoa and salt; then add alternately with buttermilk. Mix soda and vinegar and fold in mixture. Bake in three 9-inch layer pans at 350 degrees for about 25-30 minutes.

FROSTING:

- **1 C. milk**
- **1 tsp. vanilla**
- **¼ C. flour**
- **1 C. sugar**
- **1 C. Crisco**
- **Pinch of salt**

Mix milk and flour. Heat. Set aside to cool. Cream sugar, Crisco, salt and vanilla. Add to thickening when it's still warm. Whip until creamy.

Kathy Allmandinger
Auburn, Indiana

WATERGATE CAKE

350° OVEN
BAKE 25-35 min.

CAKE:

1 box white cake mix
3 eggs
1 box instant Pistachio pudding
1 C. club soda
1 C. chopped walnuts
1 C. cooking oil

Mix all ingredients well and pour into well-greased Bundt pan. Bake at 350 degrees for 25-35 minutes.

FROSTING:

1 envelope Dream Whip
1 box instant Pistachio pudding
1¼ C. milk

Beat well until thick. Then spread on cake.

Bernece Messer
Auburn, Indiana

Faults are the easiest things to find.

PIE CRUST

450° OVEN
BAKE 10-12 min.

3 C. flour
½ tsp. salt
1 C. shortening
½ C. cold water

Cut shortening into flour and salt. Add cold water. Mix until it holds together.

Maysa Guinn
Auburn, Indiana

AMAZING COCONUT PIE

350° OVEN
BAKE 40 min.

2 C. milk
¾ C. sugar
½ C. Bisquick
4 eggs
¼ C. butter
1½ tsp. vanilla
1 C. flaked coconut

Combine all ingredients except coconut in blender. Blend on low speed 3 minutes. Pour in greased 9 x 10 pan. Let stand 5 minutes. Sprinkle with coconut. Bake 40 minutes at 350 degrees.

Wilma Carper
Auburn, Indiana

BLENDER PIE

350° OVEN
BAKE 40-45 min.

4 eggs
⅔ C. sugar
2 C. milk
½ stick butter
1 Tbsp. vanilla
½ Tbsp. nutmeg
¾ C. Bisquick

Put all ingredients in a blender and blend for 5 minutes. Pour into a greased 9-inch pie pan. Spread a little more nutmeg on top. Bake at 350 degrees for 40-45 minutes.

Bernece Messer
Auburn, Indiana

CUSTARD PIE

350° OVEN
BAKE 35-40 min.

4 eggs, slightly beaten
½ C. sugar
¼ tsp. salt
½ tsp. vanilla
2½ C. scalded milk
1 unbaked pie shell
Nutmeg

Blend eggs, sugar, salt and vanilla. Gradually stir in milk. Pour into pie shell. Sprinkle with nutmeg. Bake in 350 degree oven for 35-40 minutes or until knife stuck in pie comes out clean. Cool on rack.

Marie Shoudel
Auburn, Indiana

BUTTERSCOTCH PIE

450° OVEN
MAKES 2 pies

3 C. dark brown sugar
3 Tbsp. flour or cornstarch
Pinch of salt
2 Tbsp. butter
2 Tbsp. vanilla
3 C. water
4 eggs, separated

Put brown sugar, flour and salt in a bowl and mix. Add beaten egg yolks and water. Cook until thick. Pour in vanilla and butter. Pour into baked pie shells. Beat egg whites until stiff with 3 or 4 Tbsp. sugar. Put on top of pies. Bake until golden brown.

Dorothy Sales
Auburn, Indiana

Instead of putting others in their place, put yourself in their place.

CUSTARD PIE

400° OVEN
BAKE 15 min.
350° OVEN
BAKE 15 min.

3 eggs, beaten
½ C. sugar
½ tsp. vanilla
¼ tsp. cinnamon or nutmeg
1 unbaked pie shell
2 C. scalded milk

Blend sugar and eggs together. Add milk and cinnamon. Pour into pie shell. Bake at 400 degrees for 15 minutes. Turn oven down to 350 degrees and bake for another 15 minutes.

Rosie Moore
Auburn, Indiana

CUSTARD PIE

350° OVEN
BAKE 1 hour

3 Tbsp. sugar
2 eggs
¼ tsp. nutmeg
2 C. milk

Mix ingredients well. Pour into pie shell and bake 1 hour at 350 degrees.

Wilma Carper
Auburn, Indiana

PEANUT BUTTER PIE

450° OVEN
BAKE 10-12 min.

1 C. powdered sugar
⅔ C. peanut butter
1 box vanilla pudding (large)
1 9-inch pie shell
3 egg whites, beaten

Mix powdered sugar and peanut butter. Set aside. Mix vanilla pudding for pie and cook. Pour ¾ of peanut mixture into baked pie shell. Then add pudding. Top with meringue and rest of the peanut butter mixture. Brown in oven.

Bernece Messer
Auburn, Indiana

SODA CRACKER PIE

325° OVEN
BAKE 30 min.

3 egg whites
1 C. sugar
1 Tbsp. vanilla
½ Tbsp. baking powder
14 crumbled soda crackers
1 C. chopped nuts

Beat egg whites until foamy. Gradually add sugar, beating until stiff. Then add vanilla. Fold in remaining ingredients. Pour into well buttered 9" pan. Bake at 325 degrees for 30 minutes. Cool. Top with Cool Whip.

Chris Reynolds
Auburn, Indiana

SUGAR CREAM PIE

375° OVEN
BAKE 15-20 min.

1 9" baked pie shell
1 C. sugar
¼ C. cornstarch
2 C. milk
1 stick butter
1 tsp. vanilla

Cook sugar, cornstarch, and milk until thick. Add butter and vanilla. Pour into baked pie shell. Sprinkle with cinnamon. Bake in a 375 degree oven for 15-20 minutes.

Wanda Harkless
Auburn, Indiana

SUGAR PIE

350° OVEN
BAKE 30 min.

2 Tbsp. flour
1 C. brown sugar
¼ tsp. nutmeg
1 large can Pet milk
cinnamon

Mix ingredients well. Pour into pie shell. Sprinkle with cinnamon. Bake at 350 degrees for 30 minutes or until knife comes out clean.

Wilma Carper
Auburn, Indiana

SOUR CREAM APPLE PIE

425° OVEN
BAKE 15 min.
350° OVEN
BAKE 30 min.
400° OVEN
BAKE 10 min.

1 pie crust for single crust pie
2 C. pared apples, chopped
2 Tbsp. flour
½ C. sugar
¼ tsp. salt
1 C. sour cream
1 egg, slightly beaten
1½ tsp. vanilla

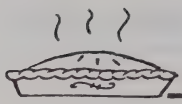
CRUMB TOPPING:

⅓ C. flour
⅓ C. sugar
1½ tsp. cinnamon
¼ C. butter or margarine

Place chopped apples into pastry shell. Combine flour, sugar and salt in a bowl. Add sour cream, egg and vanilla. Beat until smooth, then pour over apples in pie shell. Bake at 425 degrees for 15 minutes, then reduce heat to 350 degrees and bake for 30 minutes longer. Remove from oven. Blend together Crumb Topping ingredients. Sprinkle on top of pie and bake at 400 degrees for 10 minutes. Makes one 9-inch pie.

Wanda Harkless
Auburn, Indiana

A good man dies when a boy goes wrong.



Write your extra recipes here:

CANDIES & JELLIES

COCOA FUDGE

3 C. sugar
⅔ C. cocoa
Pinch salt
1½ C. milk
¼ C. butter
1 tsp. vanilla
Nuts if desired

Cook sugar, cocoa, salt and milk to 234° f. or soft ball stage. When done, add butter and vanilla. DO NOT STIR. Cool to 110 degrees, or when cool enough to beat. Add nuts. Beat until mixture thickens or until it loses its gloss. Pour into buttered dish. Cut into squares before completely cool.

Maysa Guinn
Auburn, Indiana

HEATH CANDY

1 lb. butter or oleo
1 giant chocolate bar
2 C. sugar

Cook butter and sugar to 310 degrees. Pour onto buttered pan. Melt chocolate bar and spread over butter mixture. Cool and crack by dropping pan on cupboard.

Earlene Macy
Auburn, Indiana

GRAPE SUNSHINE JELLY

BOIL 20 minutes

3 lb. grapes
3 lb. sugar

Pull grapes from stems, mix with sugar. Grapes will draw their own juice. Boil 20 minutes stirring constantly. Run through collander. Pour in glasses and seal with parafin.

Dorothy Sales
Auburn, Indiana

EASY PEANUT BUTTER FUDGE

1 12 oz. pkg. peanut butter chips
1 14 oz. can Eagle Brand condensed milk
¼ C. butter
1 6 oz. pkg. semi-sweet chocolate chips

In a large saucepan, melt peanut butter chips, 1 cup milk and 2 Tbsp. butter. Remove from heat; spread into waxed paper lined 8-inch square dish. In small saucepan, melt chocolate morsels, remaining sweetened milk and butter. Spread chocolate mixture on top of peanut butter mixture. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Tightly cover leftovers.

Dee Carper
Auburn, Indiana

JELLO-PUDDING FUDGE

MAKES 1 lb.

1 4 oz. pkg. Jell-O chocolate or chocolate fudge pudding mix
2 Tbsp. butter
¼ C. milk
¼ C. chopped nuts
1½ C. sifted powdered sugar

Combine pudding mix, butter and milk. Bring to a full boil; boil gently for 1 minute, stirring constantly. Remove from heat. Quickly blend in sugar; add nuts. Pour into greased 8x8 inch pan. Cool; then cut into squares. Makes 1 pound.

WHITE TAFFY

2 C. granulated sugar
½ C. water
¼ C. light corn syrup
2½ Tbsp. vinegar

Boil the sugar, water, corn syrup, and vinegar to the hard ball stage (260 degrees). Add vanilla. Pour into a buttered platter. When cool enough to handle, butter hands, and pull until very white, stretch into a long rope and cut into short pieces.

Marie Shoudel
Auburn, Indiana

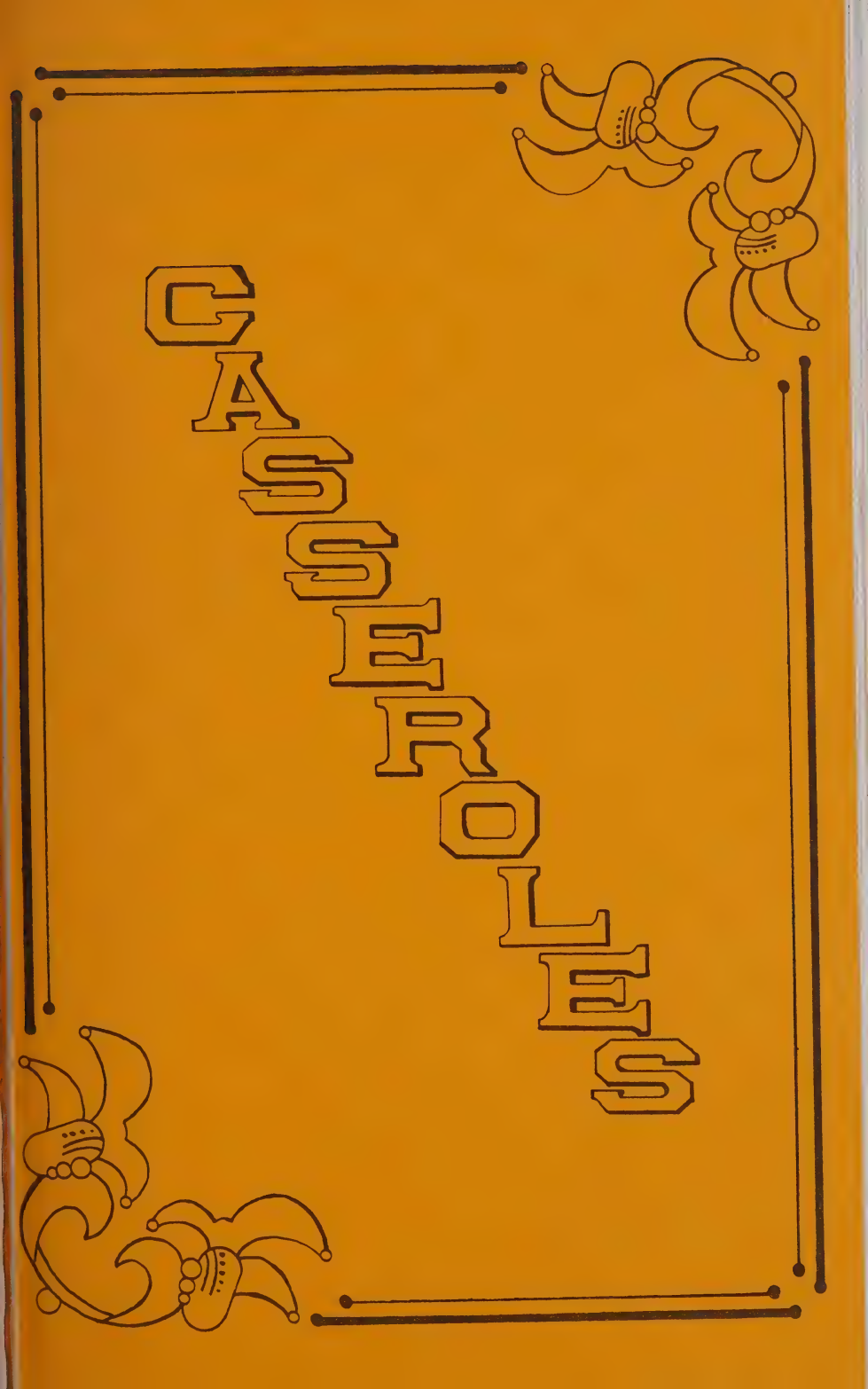
FUDGE

2 lb. chocolate bar
2 pkgs. chocolate chips
1 pint jar marshmallow creme
2 C. chopped nuts
1 tsp. vanilla
4½ C. sugar
1 large can Pet milk
½ stick butter

Break chocolate bar into large mixing bowl. Add chocolate chips, marshmallow creme, nuts, and vanilla. In a heavy saucepan, combine sugar, cream and butter over medium heat. Stiring constantly, bring to a boiling point. Boil 5 minutes. Do not overboil. Remove from heat and pour over chocolate mixture. Mix thoroughly and pour immediately into buttered pan. Cool overnight and cut into pieces.

Bernece Messer
Auburn, Indiana

Parents who are afraid to put their foot down have children who step on their toes.


CASSEROLES

LEFTOVER MEAT CASSEROLE

350° OVEN
BAKE 1 hour
SERVES 4-6

2 C. leftover meat
3 med. potatoes
1 med. onion
Salt and pepper to taste
2 Tbsp. Worcestershire sauce
1 C. milk

Grind meat, potatoes and onion using medium blade; season with salt and pepper. Add Worcestershire sauce, mixing well; stir in milk. Bake in a greased casserole at 350 degrees for one hour.

HAMBURGER HOT DISH

350° OVEN
BAKE 1 hour

1 lb. hamburger, slightly cooked
6 med. potatoes, sliced
2 large onions, chopped
1 can kidney beans
1 can tomato soup

In a greased casserole, layer the potatoes, hamburger, onions and kidney beans. Make another layer. Pour soup over all. Don't stir. Cover and bake at 350 degrees for 1 hour.

Debbie Treesh
Auburn, Indiana

CHIPPED BEEF CASSEROLE

350° OVEN
BAKE 1 hour

1 can cream of mushroom soup
1 C. milk
1 C. American or cheddar cheese, cut fine
1 tsp. onion powder
1 C. uncooked macaroni
¼ lb. dried beef
1 can (2 oz.) sliced mushrooms, drained
2 hard boiled eggs, sliced

Stir soup to make creamy. Add milk, cheese, onion powder, uncooked macaroni, dried beef (bite sizes), and mushrooms. Fold in eggs. Turn into buttered 1½ qt. casserole dish. Store in refrigerator overnight. Heat oven to 350 degrees. Bake 1 hour, uncovered.

Kate Brandon
Auburn, Indiana

SMOKEY LINK CASSEROLE

350° OVEN
BAKE 1 hour

1 pkg. frozen mixed vegetables
2 cans mushroom soup
2 C. Velveeta cheese
1 pkg. Smokey Link sausages
2 C. cooked macaroni

Mix all ingredients well. Bake 1 hour in 350 degree oven.

Mary Refner
Auburn, Indiana

BEEF AND RICE CASSEROLE

375° OVEN
BAKE 35 minutes
SERVES 6

- **1 5 oz. pkg. rice (1⅓ C.)**
- **2 Tbsp. butter or margarine**
- **1½ C. diced celery**
- **3 Tbsp. minced onions**
- **1 lb. ground chuck**
- **1 tsp. salt**
- **Dash pepper**
- **1 can condensed tomato soup, undiluted**
- **¼ C. water**

Preheat oven to 375 degrees. Cook rice according to package directions. Saute celery and onions in butter until tender. Place cooked rice in greased 1½ qt. casserole; top with celery mixture. Season chuck with salt and pepper; brown in remaining butter in skillet; then arrange on top of celery. Combine soup and water. Pour over chuck. Bake 35 minutes.

Bernece Messer
Auburn, Indiana

CALICO BEANS

350° OVEN
BAKE 30 minutes

½ lb. hamburger
½ lb. bacon
1 onion
½ C. catsup
1 Tbsp. vinegar
½ C. brown sugar
2 tsp. molasses
½ tsp. mustard
1 can pork and beans
1 can lima beans
1 can kidney beans

Fry first three ingredients, and pour off fat. Combine all ingredients in a large casserole and bake at 350 degrees for 30 minutes.

Millie Carper
Iola, Wisconsin

You can meet friends everywhere, but you cannot meet enemies anywhere — you have to make them.

CHICKEN AND DRESSING CASSEROLE

350° OVEN
BAKE 20-25 min.
SERVES 10-12

5 chicken breasts, cooked and boned
1 C. dry bread crumbs
2 Tbsp. butter
¾ C. chopped celery
½ C. chopped onion
2 Tbsp. chopped parsley
½ C. butter
6 C. day old bread crumbs
1/16 tsp. pepper
1 tsp. poultry seasoning
1 tsp. salt
3 Tbsp. chicken broth
2 10½ oz. cans cream of chicken soup and enough water to make 4 C. liquid

Cook chicken, dice, bone and set aside. Brown the bread crumbs in butter and set aside. Combine celery, onion and parsley and saute in butter for about 15 minutes. Add to the day old bread. Toss lightly with fork. Then add pepper, salt and poultry seasoning. Sprinkle with the chicken broth. Toss lightly. Pour into greased 14x10 inch pan or 2½ quart casserole dish. Heat soup and water and pour half the liquid over the dressing. Cover with diced chicken. Pour remaining soup over top. Sprinkle with the buttered crumbs. Bake 20-25 minutes in 350 degree oven until chicken is thoroughly heated and crumbs are golden brown.

Bernece Messer
Auburn, Indiana

CHICKEN OR TURKEY CASSEROLE

350° OVEN
BAKE 1 hour

2 slices buttered bread, cubed
6 slices bread
½ C. chopped onion
½ C. chopped celery
½ C. chopped pepper
2 C. cooked, diced chicken or turkey
¾ tsp. salt
Dash pepper
½ C. mayonnaise
2 slightly beaten eggs
1 can cream of mushroom soup
1½ C. milk
½ C. shredded cheese

Place 6 slices of bread in bottom of glass baking dish. Combine the onion, celery, pepper, chicken or turkey, salt, pepper and mayonnaise. Combine the eggs, soup and milk. Pour over the chicken or turkey mixture. Chill one hour. Sprinkle with cheese and bake one hour at 350 degrees.

Bernece Messer
Auburn, Indiana

CHOW MEIN CASSEROLE

SAUTE 10 minutes
350° OVEN
BAKE 1 hour

1 lb. ground beef
1 med. onion, chopped
1 C. celery, diced
1 Tbsp. shortening
2 C. hot water
½ C. uncooked rice
1 can mushroom soup, undiluted
1 can cream of chicken soup, undiluted
3 Tbsp. soy sauce
2 Tbsp. Worcestershire sauce
1 4 oz. can mushrooms
1 3 oz. can chow mein noodles

Saute beef, onion and celery in shortening for 10 minutes, stirring frequently. Add remaining ingredients except noodles, and put into a baking dish. Bake at 350 degrees for an hour. Sprinkle noodles on top and serve.

Bernece Messer
Auburn, Indiana

A tablespoon of oil in noodles or macaroni will keep the water from boiling over, and prevents the pasta from sticking together.

EASY CASSEROLE

350° OVEN
BAKE 90 minutes

1 lb. ground beef
½ lb. noodles
1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can of water
1 C. celery, diced
⅓ C. onion, diced
½ tsp. salt
¼ tsp. pepper

Do not pre-cook ingredients. In casserole place layers of crumbled, raw ground beef, whole noodles, celery and thin onions. Mix soups and water. Pour over the layers, sprinkle with salt and pepper. Bake 90 minutes at 350 degrees.

Kate Brandon
Auburn, Indiana

TATER TOT CASSEROLE

300° OVEN
BAKE 30 minutes

1½ lbs. hamburger
1 small onion, diced
1 can mixed vegetables, drained
1 can celery soup
1 box tator tots

Brown hamburger and onion. Place in casserole. Stir together the mixed vegetables, celery soup and frozen tator tots. Spread on top of hamburger. Bake 30 minutes at 300 degrees.

Mary Robinett
Auburn, Indiana

ECONOMY DISH

SIMMER 45 minutes
SERVES 6

1 lb. ground beef
1 onion, chopped
2 Tbsp. oil
1 can mushroom soup
1 tsp. garlic salt
1 C. water
Salt and pepper to taste
4 med. potatoes, boiled and diced

Brown meat and onion in oil; add remaining ingredients except potatoes. Simmer for 45 minutes. Place potatoes on a platter; cover with sauce.

BAKED SPAGHETTI

350° OVEN
BAKE 1 hour

2 lbs. hamburger
8 oz. spaghetti
1 4 oz. can mushrooms, drained
1 can cheddar cheese soup
1 can cream chicken soup
2 8 oz. cans tomato sauce

Stir all ingredients together. Bake for 1 hour in 350 degree oven.

Mary Robinett
Auburn, Indiana

JAMESITTI CASSEROLE

350° OVEN
BAKE 1 hour

1½ lb. ground beef
½ C. celery
1 onion
1 green pepper
2 Tbsp. butter
1 8 oz. pkg. noodles
Salt and pepper to taste
2 cans tomato soup

Brown hamburger, add celery, onion, green pepper, butter and salt and pepper. Boil noodles until tender, drain and add to first mixture. Mix well with tomato soup. Bake at 350 degrees for 1 hour. Great to freeze ahead.

Dorothy Sales
Auburn, Indiana

OVEN DINNER

325° OVEN
BAKE 1 hour 30 min.
SERVES 6

1 lb. ground beef
1 onion, sliced
1 can kidney beans
1 can tomato soup
2 C. sliced potatoes
Salt and pepper to taste

Brown meat and onion. Mix all ingredients; put into a greased casserole. Bake at 325 degrees for 1 hour and 30 minutes.

LASAGNA

350° OVEN
BAKE 55-60 minutes

1-2 lbs. ground beef
1 can whole or stewed tomatoes
1 8 oz. can tomato sauce
¼ tsp. oregano
¼ tsp. basil
1 can mushrooms, optional
½ pint sour cream (I use the whole pint)
1 lg. Philadelphia cream cheese, softened
⅓ C. chopped onion or instant minced onion
Wide lasagna noodles

Cook ground beef, tomatoes, tomato sauce, oregano, basil and mushrooms. Simmer while cooking noodles. Mix sour cream, cream cheese and onions. Layer cooked noodles, sour cream mixture, hamburger mixture, and Mozzarella cheese. Bake at 350 degrees for 55-60 minutes. Note: You may use a 9x13 inch pan or 2 square pans. It freezes well. Remove from freezer, thaw and bake. Can be prepared a day ahead of time and then bake.

Wanda Harkless
Auburn, Indiana

Experience is yesterday's answer to today's problems.

HAM CASSEROLE

350° OVEN
BAKE 45 minutes
SERVES 18

- **½ stick margarine**
- **3 Tbsp. flour**
- **2½ C. milk**
- **½ lb. sharp cheddar cheese**
- **½ C. catsup**
- **2 lb. ham, cut up**
- **1 10 oz. pkg. noodles, cooked**
- **2 cans peas**
- **Crushed potato chips**

Melt margarine; add flour and milk. Add cheese and catsup; cook until thick. Add to ham, noodles and peas. Mix well. Spread top with crushed potato chips. Bake at 350 degrees for 45 minutes.

JOHN CASSEROLE

350° OVEN
BAKE 1 hour

- **1 lb. hamburger**
- **1 small onion**
- **1 can tomato soup**
- **1 can tomato sauce with a little water**
- **1 can kidney beans**
- **1 8 oz. pkg. noodles**

Brown hamburger with onion. Mix all ingredients, and put in sheet cake pan. Bake 1 hour at 350 degrees. Salt and pepper to taste.

Dorothy Sales
Auburn, Indiana

PIZZA CASSEROLE

350° OVEN
BAKE 25-30 minutes
SERVES 6

1 lb. ground beef
2 8 oz. cans pizza sauce
1 4 oz. can sliced mushrooms
1 Tbsp. dired oregano
1 tsp. garlic salt
2 C. Rotini, cooked and drained
⅔ C. milk
2 C. Mozzarella cheese

In a skillet, brown the beef and drain. Stir in pizza sauce, mushrooms, oregano, and garlic salt. Bring to a boil. Remove from heat. Combine rotini and milk. In a 2 quart casserole dish, layer half of each of the meat sauce, rotini mixture, and cheese. Repeat layers. Bake uncovered in a 350 degree oven for 25-30 minutes.

Delores Shull
Auburn, Indiana

CHOP SUEY

¼ C. butter or margarine
2 C. lean pork, cut in thin strips
1 C. onion, cut fine
1 tsp. salt
1/16 tsp. pepper
2 C. celery, cut in small pieces
1½ C. hot water
1 can La Choy vegetables

THICKENING
2 Tbsp. cold water
2 Tbsp. cornstarch
1 tsp. sugar
2 tsp. La Choy soy sauce
1 Tbsp. La Choy brown gravy sauce

Melt butter in skillet, add meat and sear quickly, without browing. Add onions and fry 5 minutes. Add celery, salt, and hot water and pepper. Cover and cook for 5 minutes. Add drained La Choy vegetables. Mix thoroughly and heat to boiling point. In a small saucepan combine the thickening ingredients. Add to other ingredients, stir lightly and cook for 1 minute.

Average is as close to the bottom as to the top.

TUNA-AU-GRATIN

Crust:
450° OVEN
BAKE 10-12 minutes
Pie:
425° OVEN
BAKE 12-15 min.

PIE CRUST (9 inch):

1½ C. flour
½ tsp. salt
½ C. shortening
4 to 5 Tbsp. cold water

TUNA FILLING:

1 10½ oz. can condensed cream of mushroom soup
¼ C. milk
2 Tbsp. flour
2 Tbsp. onion flakes
1 pkg. frozen or 1 can of peas
2 7 oz. cans tuna
1 4 oz. can pimento
1 C. shredded American cheese

Sift flour and salt in mixing bowl. Cut in shortening until particles are fine. Sprinkle water over mixture until dough is moist enough to hold together. Form into ball. Flatten and roll out on floured surface. Fit loosely into pie pan. Trim pastry from edge placing extra pieces in another baking pan. Flute pastry shell, prick with fork. Bake crust and pieces in 450 degree oven 10 to 12 minutes until brown. Combine first 4 ingredients of tuna filling in saucepan. Cook until thickened. Add peas, tuna, and pimento. Bring to a boil. Turn into baked pie shell. Sprinkle with cheese and top with pastry crumbs. Bake in 425 degree oven 12 to 15 minutes.

Barbara Phillips
Auburn, Indiana

TUNA CASSEROLE

325° OVEN
BAKE 1 hour
SERVES 6

- **1 can tuna**
- **1 small can peas**
- **1 small can mushrooms**
- **1 can mushroom soup**
- **1 can water**
- **1 C. diced celery**
- **½ C. diced onion**
- **½ C. cashews**
- **1 can chow mein noodles**
- **Crushed potato chips**

Mix all ingredients except potato chips. Put into buttered casserole; top with potato chips. Bake at 325 degrees for 1 hour.

NOODLE TUNA FISH CASSEROLE

350° OVEN
BAKE 30 minutes

- **½ lb. noodles**
- **1 small can tuna**
- **1 can cream of mushroom soup**
- **½ C. milk**

Cook noodles in salted water until tender. Drain and add the tuna and soup and the milk. Pour into buttered casserole dish. Top with buttered crumbs. Bake at 350 degrees for 30 minutes.

Cindy Hess
Butler, Indiana

COOKIES

DORT'S CHOCOLATE COOKIES

400° OVEN
BAKE 10 min.

1 C. oleo
2 eggs
2 C. brown sugar
2 tsp. vanilla
3 C. flour
12 Tbsp. cocoa
1 tsp. soda
1 C. milk

Mix ingredients well. Bake 10 minutes at 400 dgrees. Ice with butter frosting.

Dorothy Sales
Auburn, Indiana

LILLIE SLICE COOKIES

350° OVEN

1 C. butter
1 C. brown sugar
3 eggs
4 C. flour
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon
1 C. nuts

Combine all ingredients and refrigerate overnight. Form dough into a roll, slice and bake at 350 degrees till golden brown.

Dee Carper
Auburn, Indiana

JUMBO RAISIN COOKIES

400° OVEN
BAKE 12-15 min.
MAKES 60 cookies

1 C. water
2 C. seedless raisins
1 C. shortening
2 C. sugar
3 eggs
1 tsp. vanilla
4 C. sifted flour
1 tsp. baking powder
1 tsp. soda
2 tsp. salt
1½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice

Add water to raisins and boil for 5 minutes. Cool. Cream shortening and sugar. Add eggs and beat well. Add vanilla and cooled raisin mixture. Sift remaining ingredients together and add to raisin mixture and blend. Drop by teaspoonfuls on greased cookie sheet. Bake at 400 degrees for 12 to 15 minutes.

Maysa Guinn
Auburn, Indiana

DROP COOKIES

350° OVEN
BAKE 10 minutes

1 C. Crisco
2 C. brown sugar
2 beaten eggs
1 tsp. salt
3 tsp. baking powder
1 tsp. Pumpkin spice
1 tsp. vanilla
½ C. cold coffee
1 tsp. soda (in coffee)
1 C. nuts or raisins
Chocolate bits
½ C. cold water
4 C. flour

Cream Crisco and brown sugar. Add eggs, salt, baking powder, pumpkin spice, vanilla, coffee with soda, nuts or raisins, chocolate bits, if desired, and water. Add flour a little bit at a time. Bake at 350 degrees for 10 minutes.

Wilma Carper
Auburn, Indiana

To make cookie cutting easier, dip cookie cutter in slightly warm salad oil.

LOW CALORIE COOKIES

275° OVEN
BAKE 25 minutes
16 CALORIES

3 egg whites
Pinch of salt
½ tsp. cream of tartar
1 C. sugar
1 Tbsp. cocoa

Beat egg whites till frothy, add cream of tartar. Beat until soft peaks form. Gradually add sugar. Beat until stiff, add cocoa and blend well. Spray cookie sheet with Pam. Drop on cookie sheet. Bake 25 minutes at 275 degrees.

Mary Robinett
Auburn, Indiana

NO-BAKE OATMEAL COOKIES

2 C. sugar
½ C. butter or margarine
½ C. milk
2 Tbsp. peanut butter
1 tsp. vanilla
3 C. quick oats

Boil sugar, butter or margarine and milk for exactly 2 minutes. Remove from heat. Add peanut butter, vanilla and quick oats. Stir well. Drop by spoonfuls on waxed paper.

Beth Singleton
Auburn, Indiana

PEANUT BUTTER-CARROT COOKIES

375° OVEN
BAKE 10 minutes
MAKES 2-3 dozen

½ C. peanut butter
½ C. margarine
½ C. brown sugar
1 C. granulated sugar
2 C. quick oats
1 C. unbleached flour
¼ tsp. salt
½ tsp. baking soda
1 egg
¼ C. milk
1 C. grated carrot
1 6 oz. pkg. butterscotch bits
½ C. raisins (optional)

Cream peanut butter and margarine together. Add sugars, beating until light and fluffy. Combine oats, flour, salt and baking soda. Beat egg with milk and stir both mixtures into peanut butter batter. Fold in carrots, raisins and butterscotch bits. Drop by teaspoons, 2 inches apart onto ungreased cookie sheet. Bake at 375 degrees for 10 minutes.

Vicki Hodge
Auburn, Indiana

PEANUT BUTTER GOODIES

MAKES 2 dozen

½ C. chunky peanut butter
¼ C. honey
⅔ C. flaked coconut
½ C. granola cereal, slightly crushed

Mix peanut butter, honey, coconut and ¼ cup cereal together. Form into balls and roll in remaining cereal. Cover tightly to store.

Earlene Macy
Ft. Wayne, Indiana

SEYFERT'S POTATO CHIP COOKIES

325° OVEN
BAKE 10 min.

1 C. shortening
1 C. sugar
1 C. brown sugar
2 C. crushed potato chips
1 tsp. salt
2 eggs
1 C. chopped nuts
2 C. sifted flour
1 tsp. soda

Cream shortening and sugars. Add eggs and mix well. Sift together flour, salt and soda and add to batter. Add crushed potato chips and nuts. Shape into small balls. Press down on ungreased cookie sheet with a floured fork. Bake at 325 degrees for 10 minutes or until done.

PUMPKIN COOKIES

375° OVEN
BAKE 12-14 min.

1 C. oleo
1 C. brown sugar
1 C. granulated sugar
2 eggs
4 C. flour
¼ tsp. salt
2 tsp. soda
2 tsp. baking powder
1 to 5 tsp. cinnamon
½ tsp. allspice
1 can pumpkin (2 cups)

Cream oleo, add sugar, beat well, add eggs, beat well. Add flour a cup at a time, along with spices. Last add pumpkin. Bake at 375 degrees for 12 to 14 minutes. Frost with powdered sugar frosting.

Maysa Guinn
Auburn, Indiana

Success usually comes to those who are too busy to look for it.

SKILLET COOKIES

REFRIGERATE OVERNIGHT

1 stick butter
3 eggs
1 C. sugar
1 tsp. vanilla
1/8 tsp. salt
1 C. chopped nuts
½ lb. dates, finely chopped
3 C. Rice Krispies
Shredded coconut

Melt butter over low heat. Beat eggs with sugar; add salt, nuts and dates Add to butter in skillet. Increase heat; cook until thick or until mixture pulls away from pan, stirring constantly. Cool for 20 minutes. Add Rice Krispies. Divide mixture into three portions. Shape into small rolls. Spread coconut on waxed paper; coat rolls with coconut. Refrigerate overnight.

SNOW BALL COOKIES

350° OVEN
BAKE 15-20 min.
MAKES 40 cookies

2 C. flour
½ C. powdered sugar
¾ C. pecans
1 C. shortening
3 tsp. vanilla

Combine all ingredients. Roll into balls. Bake 15-20 minutes at 350 degrees or lightly brown. Roll in powdered sugar.

Regina Miller
Waterloo, Indiana

SNICKER DOODLE COOKIES

400° OVEN
BAKE 8-10 min.

1 C. shortening
1½ C. sugar
2 unbeaten eggs
2¾ C. flour
2 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
2 Tbsp. sugar
1 tsp. cinnamon

Mix shortening, sugar and eggs. Mix in flour, cream of tartar, soda and salt. Chill dough. Roll in balls the size of a walnut. Roll balls in sugar and cinnamon mixture. Place 2 inches apart on an ungreased cookie sheet and bake for 8-10 minutes or until light brown.

Maysa Guinn
Auburn, Indiana

M & M COOKIES

375° OVEN
BAKE 10-12 minutes

1 C. shortening
1 C. brown sugar
½ C. white sugar
1 tsp. vanilla
½ tsp. water
2 C. plus 4 Tbsp. flour
½ tsp. soda
½ tsp. salt
¾ C. M&M's plain candies
2 eggs

Blend shortening and sugars. Beat vanilla, water and eggs. Mix dry ingredients together and add to sugar and eggs mixture. Stir well. Stir in M&M's. Drop from teaspoon onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes or until golden brown.

Kathy Allmandinger
Auburn, Indiana

SNICKERDOODLES

400° OVEN
BAKE 10 minutes
MAKES 2 dozen

- **½ C. butter**
- **¾ C. sugar**
- **1 egg**
- **1¼ C. flour**
- **¼ tsp. salt**
- **½ tsp. baking soda**
- **1 tsp. cream of tartar**
- **1 Tbsp. sugar**
- **1 Tbsp. cinnamon**

Cream shortening and sugar. Add egg and set aside mixture. Measure flour, salt, baking soda and cream of tartar and sift together. Add half of the flour mixture to the egg mixture and stir. Add rest of flour mixture. Cover bowl and let stand in the refrigerator for one hour (the dough will get hard and cold). Shape dough into the size of walnuts. Roll in sugar and cinnamon mixture. Place on cookie sheet and bake about 10 minutes in 400 degree oven.

Treva Howard
Auburn, Indiana

To keep cookies from burning on the bottom, cool the cookie sheet before reusing.

SOUR CREAM COOKIES

400° OVEN
BAKE 10 min.

1	C. shortening
1	C. brown sugar
1	C. granulated sugar
3	eggs
4	C. flour
1¼	tsp. baking powder
1¼	tsp. soda
½	tsp. nutmeg
1	tsp. salt
1	tsp. vanilla
1	C. milk
1	tsp. vinegar

Cream together the first 3 ingredients, add eggs. Blend in remaining ingredients. Drop on cookie sheet and bake for 10 minutes at 400 degrees.

Dee Carper
Auburn, Indiana

MOLASSES SUGAR COOKIES

375° OVEN
BAKE 8-10 min.

¾ C. shortening
1 C. sugar
¼ C. dark molasses
1 egg
2 tps. baking soda
2 C. sifted flour
½ tsp. cloves
½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Melt shortening in a 4 qt. saucepan over low heat, remove from heat and let cool. Add sugar, molasses and egg. Beat well. Sift flour, soda, cloves, ginger, cinnamon, and salt. Add to first mixture. Mix well, chill. Form in 1 inch balls. Roll in granulated sugar and place on greased cookie sheet, two inches apart. Bake in 375 degree oven for 8 to 10 minutes.

Marie Shoudel
Auburn, Indiana

He who is wrapped up in himself makes a small package.

COWBOY COOKIES

350° OVEN
BAKE 10 min.

2 C. sifted flour
1 tsp. soda
½ tsp. salt
½ tsp. baking powder
1 C. shortening
1 C. granulated sugar
1 C. brown sugar
2 eggs
2 C. rolled oats
1 tsp. vanilla
1 pkg. semi-sweet bits

Sift together and set aside flour, soda, salt and baking powder. Blend together shortening and sugars. Add flour mixture and mix well. Add rolled oats, vanilla and chocolate bits. Dough is crunchy. Drop on greased cookie sheet by spoonfuls. Bake 10 minutes at 350 degrees. Take out of oven when slightly soft in the center.

Marie Howard
Auburn, Indiana

UNCOOKED COOKIES

2 C. white sugar
¼ lb. oleo
½ C. milk
1 tsp. vanilla
3 C. quick rolled oats
1 C. coconut
½ C. chopped nuts
1 6 oz. pkg. chocolate bits

Heat sugar, oleo, milk and vanilla until oleo is melted. Add rolled oats, coconut, nuts and chocolate bits. Mix all together. Drop on waxed paper by teaspoon. Chill.

Marie Shoudel
Auburn, Indiana

SOFT SUGAR COOKIES

375° OVEN
BAKE 10 min.

2 C. granulated sugar
1 C. lard
3 eggs
1 C. sour cream
1 tsp. soda
2 tsp. baking powder
5 to 6 C. flour (as little as possible)
1 tsp. vanilla
1 tsp. salt

Mix all ingredients, roll out and cut. Bake 10 minutes at 375 degrees.

Valerie Stahly
Auburn, Indiana

CARNATION COOKIES

350° OVEN
BAKE 12 min.

1 C. soft shortening
2 C. brown sugar
1 C. sugar
4 eggs
2 C. undiluted Carnation milk
2 tsp. vanilla
5½ C. flour
1 tsp. soda
2 tsp. salt
Walnuts

Mix ingredients well. Bake at 350 degrees for 12 minutes.

Wanda Harkless
Auburn, Indiana

CHOCOLATE OATMEAL COOKIES

2 C. sugar
½ C. milk
3 Tbsp. cocoa
Dash of salt
3 C. quick oats
½ C. crunchy peanut butter
1 tsp. vanilla

Mix together sugar, milk, cocoa and salt, boil for one minute. Pour this over the oats and drop on waxed paper with teaspoon. Leave set until cool.

Patricia L. Bohler
Auburn, Indiana

CHOCOLATE CHIP COOKIES

400° OVEN
BAKE 14 minutes

½ C. shortening
1 C. brown sugar
2 eggs
3 C. flour
1 tsp. soda
Pinch salt
¾ C. milk
1 pkg. chocolate chips
1 tsp. vanilla

Cream sugar and shortening together, add eggs. Sift flour, soda and salt together. Add milk and flour alternately. Add chocolate chips and vanilla. Spoon onto cookie sheet and bake 14 minutes at 400 degrees.

Dee Carper
Auburn, Indiana

CHOCOLATE DROP COOKIES

350° OVEN

1 C. brown sugar
½ C. melted butter
½ C. milk
1 egg
2 Tbsp. cocoa
1 tsp. soda
1½ C. flour
1 C. chopped nuts

Drop on cookie sheet and bake at 350 degrees.

Valerie Stahly
Auburn, Indiana

COFFEE SPICE COOKIES

400° OVEN
BAKE 10 minutes

2 C. brown sugar
1 C. oleo
2 eggs
1 C. coffee
2 C. raisins
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
3½ C. flour

Mix sugar and oleo together until creamy. Add eggs and mix. Add soda, baking powder, cinnamon, nutmeg, and flour alternating with coffee - beginning and ending with dry ingredients. Mix a little flour with raisins then stir into batter. Drop by spoonfuls onto greased cookie sheet. Bake at 400 degrees for 10 minutes.

Sarah Hathaway
Auburn, Indiana

Raisins will have more flavor if you chop them instead of using them whole.

CHOCOLATE CHIP COOKIES

400° OVEN
BAKE 13-14 minutes

1 C. brown sugar
2 eggs
½ C. shortening
1 C. milk
1 tsp. soda
2 C. flour
Pinch salt
1 pkg. chocolate chips
1 tsp. vanilla

Cream sugar and shortening. Add eggs and vanilla. Sift flour, soda and salt. Add milk and flour mixture alternately. Add chocolate chips. Bake 13-14 minutes at 400 degrees.

Maysa Guinn
Auburn, Indiana

COWBOY COOKIES

350° OVEN
BAKE 10 minutes

1 C. oleo
1 C. wite sugar
1 C. brown sugar
2 eggs
2 C. flour
1 tsp. soda
½ tsp. salt
½ tsp. baking powder
2 C. oats
1 C. chocolate chips

Combine all ingredients. Bake at 350 degrees for 10 minutes.

Valerie Stahly
Auburn, Indiana

MONSTER COOKIES

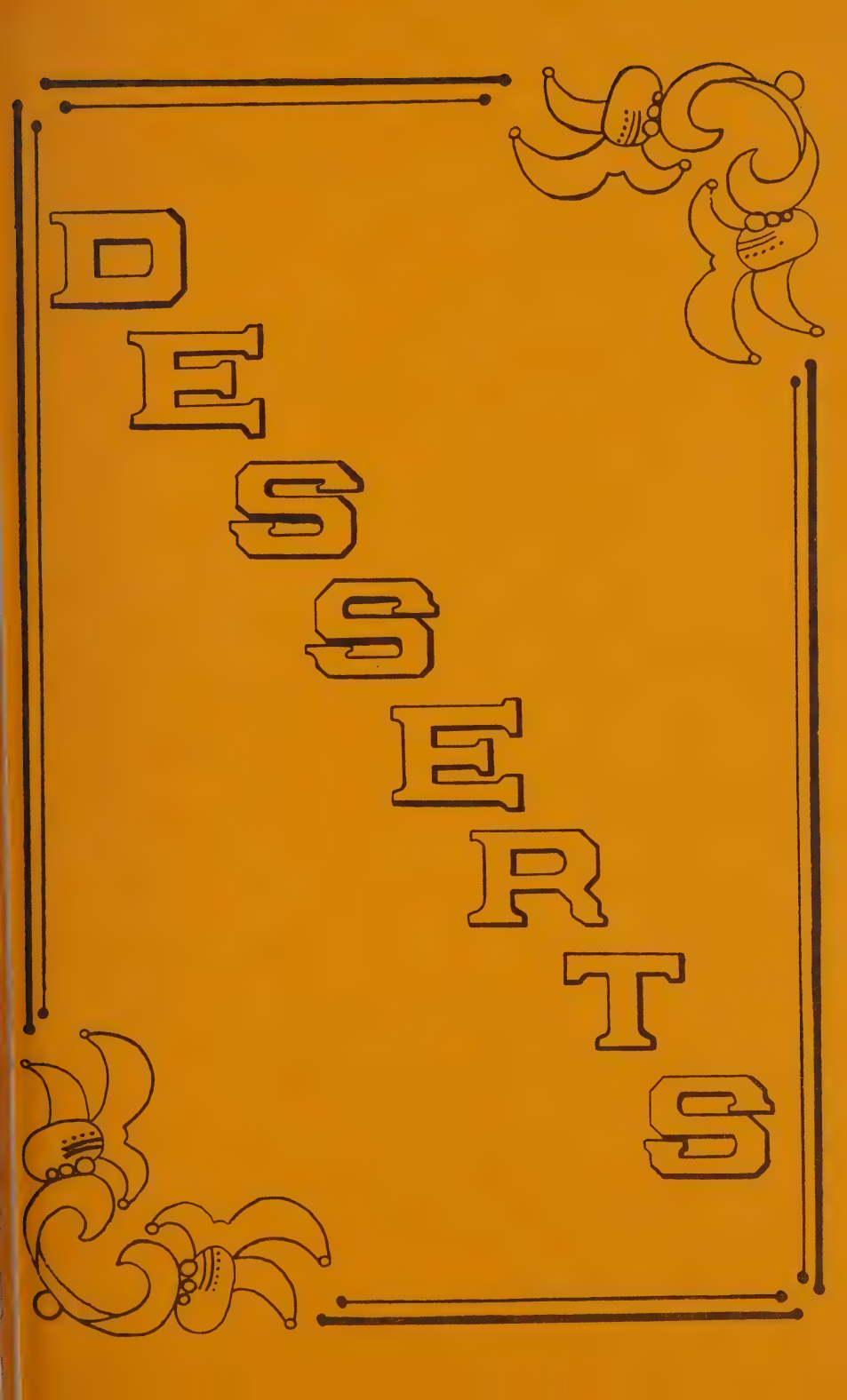
350° OVEN
BAKE 12 minutes

6 eggs
½ lb. butter
1 lb. brown sugar
1½ lb. peanut butter
2 C. white sugar
9 C. quick oatmeal
1½ tsp. vanilla
½ lb. chocolate chips
1½ tsp. Karo syrup
½ lb. M & M's
4 tsp. soda

Mix ingredients one at a time in the order listed. Drop on greased cookie sheet. Bake in 350 degree oven for 12 minutes.

Diana Wilson
Auburn, Indiana

Never return a kindness - pass it on.


DESSERTS

APPLE DUMPLINGS

350° OVEN
BAKE 45 minutes

2 C. flour
1 tsp. salt
2 tsp. baking powder
¾ C. shortening
½ C. milk
2 C. sugar
Cinnamon
2 C. hot water
Apples

Cut shortening into flour. Add salt, milk and baking powder. Divide dough into six balls, roll out. Put cut up apples on each piece, sprinkle a little sugar and cinnamon on apples, and fold dough. Mix sugar and cinnamon and hot water, and pour over apple dumplings. Bake at 350 degrees for 45 minutes to an hour.

Nancy Lint
Auburn, Indiana

EASY DESSERT

1 can Eagle Brand milk
1 large Cool Whip
1 can drained crushed pineapple or fruit cocktail
1 C. miniature marshmallows
Pecan nuts
1 can Thank You lemon pudding

Mix all together. Put in a bowl or flat dish and refrigerate.

Maysa Guinn
Auburn, Indiana

DATE NUT BARS

375° OVEN
BAKE 25-30 minutes

1 C. sifted flour
½ tsp. baking powder
¼ tsp. salt
⅓ C. softened margarine
1 C. sugar
2 eggs
1 tsp. vanilla
8 oz. pitted, quartered dates
½ C. chopped nuts

Mix together in order and sprinkle with powdered sugar. Bake in a 9-inch greased pan at 375 degrees for 25-30 minutes. Cool completely.

Vicki Hodge
Auburn, Indiana

ICE CREAM

MAKES 1½ gallon

3 eggs
2¼ C. sugar
1 pint cream (canned milk can be used)
2 qts. milk
1 Tbsp. vanilla

Beat eggs slightly. Add sugar, cream and vanilla. Add milk last. For hand cranked ice cream.

Maysa Guinn
Auburn, Indiana

CARAMEL PECAN DREAM BARS

350° OVEN
BAKE 25-35 minutes

BASE:
1 pkg. Pillsbury Plus Yellow Cake Mix
⅓ C. margarine, softened
1 egg

FILLING:
14 oz. can sweetened condensed milk
1 egg
1 tsp. vanilla
½ C. Heath Bits O' Brickle Baking Chips
½ C. pecans

Heat oven to 350 degrees. Grease 13x9 inch pan. In a large bowl combine cake mix, margarine, and egg. Mix at high speed until crumbly. Press into pan.

In a small bowl, beat milk, egg and vanilla until blended. Stir in pecans and Bits O' Brickle Chips. Pour over base in pan, cover. Bake 25-35 minutes until golden brown. Center may appear loose, but will set upon cooling. Allow to cool completely before cutting.

Linda Young
Garrett, Indiana

Today's extravagance becomes tomorrow's necessity.

ICE CREAM

MAKES 1 gallon

4 eggs
2 C. sugar
3 C. heavy cream
1 Tbsp. vanilla
2 Qt. whole milk

Beat eggs until very light. Gradually add sugar and salt. Beat mixture well. Then add cream and vanilla. Add milk last. Allow about 2½ inches for swelling in freezer can. Makes 1 gallon of delicious vanilla ice cream.

Jane Boger
Auburn, Indiana

LAYER DESSERT

350° OVEN
BAKE 15 minutes

1 stick oleo
1 C. flour
½ C. nuts
8 oz. cream cheese
1 C. powdered sugar
2 small or 1 large box instant pudding any flavor
3 C. milk
Cool Whip

Mix oleo, flour and nuts. Bake at 350 degrees for 15 minutes. Let stand till cool. Mix cream cheese, powdered sugar and spread on crust. Mix pudding and milk, let set. Spread on crust, top with Cool Whip. Refrigerate.

Nancy Lint
Auburn, Indiana

LEMON DESSERT

350° OVEN
BAKE 30 minutes

FIRST LAYER:
1½ cup flour
1½ sticks oleo or butter
Dash salt
⅔ C. pecans, chopped fine

SECOND LAYER:
½ large container Cool Whip
1 8 oz. cream cheese
1 C. powdered sugar

THIRD LAYER:
2 pkg. Jello Instant Pudding
3 C. milk

FOURTH LAYER:
Remaining Cool Whip

Mix first layer well. Press into long baking dish, bake at 350 degrees for 30 minutes. Mix second layer and spread over cooled crust. Mix third layer and spread over the second. Spread fourth layer over third. You may use any kind of pudding desired. Butterscotch and coconut cream are very good.

Wanda Harkless
Auburn, Indiana

PINEAPPLE DESSERT

1 large can crushed pineapple, drained
1 lb. miniature marshmallows
½ lb. grated cheese
1 C. granulated sugar
1 heaping Tbsp. flour
2 Tbsp. vinegar
1 egg
1 C. cold water (or juice from pineapple)
½ pint whipped cream

Combine pineapple, marshmallows and cheese in a large bowl. Combine sugar, flour, vinegar, egg and water. Mix and bring to a boil until it thickens. Cool. Pour over marshmallow mixture. Last add whipped cream and mix. Makes a large dish.

Maysa Guinn
Auburn, Indiana

SURPRISE DESSERT

SERVES 8
Refrigerate 8 hours

4 oranges, peeled and diced
1 no. 2 can pineapple
1 4 oz. pkg. coconut
½ lb. pkg. marshmallows, cut up
½ pint sour cream

Combine oranges, pineapple, coconut and marshmallows. Fold in sour cream. Refrigerate 8 hours.

LEMON PUDDING DESSERT

375° OVEN
BAKE 15 minutes

2 C. flour
2 sticks margarine
2 8 oz. Philadelphia Cream Cheese
2 C. Cool Whip
2 C. Powdered Sugar
2 sm. boxes instant lemon pudding
3 C. milk
1 C. nuts

Mix flour and margarine together and pack into 8 x 10 pan. Bake 15 minutes at 375 degrees. Cool. Mix cream cheese, Cool Whip and sugar and together. Spread over first layer. Mix lemon pudding and milk together and spread over second layer. Sprinkle with 1 C. nuts.

Melody Kratzman
Auburn, Indiana

POP-SICLES

1 pack Kool-Aid, any flavor
1 small box Jell-o, same flavor
1 C. sugar

Stir or mix Kool-Aid, Jell-o and sugar. Add 2 C. boiling water and stir well. Add 2 cups cold water and freeze.

Regina Miller
Waterloo, Indiana

PUMPKIN PIE SQUARES

350° OVEN
SERVES 10

1 C. flour
½ C. rolled oats
½ C. brown sugar
2 C. pumpkin
1 can Pet milk
2 eggs
¾ C. sugar
½ tsp. salt
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves
½ C. pecans
½ C. brown sugar
3 Tbsp. butter

Mix flour, rolled oats and brown sugar until crumbly, using mixer on low speed. Press into greased 9x12 inch pan. Bake at 350 degrees for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt, cinnamon, ginger and cloves in a bowl and beat well. Pour on crust and bake at 350 degrees for 20 minutes. Mix pecans, brown sugar, and butter and sprinkle over pumpkin filling. Bake at 350 degrees for another 20 minutes.

Beth Singleton
Auburn, Indiana

An unusual child is one who asks questions that his parents can answer.

PUMPKIN BARS

350° OVEN
BAKE 25-30 min.

4 eggs
1⅔ C. sugar
1 C. cooking oil
1 16 oz. can pumpkin
2 C. all purpose flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt
1 tsp. soda

Beat eggs, sugar, oil and pumpkin until fluffy. Add flour, baking powder, cinnamon, salt and soda and mix. Spread batter in 15 x 10 x 1 inch baking pan (or a 4-sided cookie sheet), ungreased. Bake at 350 degrees for 25-30 minutes. Cool. Frost with cream cheese frosting.

Maysa Guinn
Auburn, Indiana

No one hates a job well done.

ROBERT REDFORD DESSERT

350° OVEN
BAKE 15-20 minutes

1½ C. flour
1½ sticks oleo
½ C. nuts
1 8 oz. cream cheese
1 C. powdered sugar
1 9 oz. carton Cool Whip
2 pkg. instant pudding (chocolate, lemon or butterscotch)
3 C. milk

Blend flour, oleo and ½ cup nuts. Press into 9 x 13 inch pan. Bake at 350 degrees for 15 to 20 minutes. Cool. Mix cream cheese, sugar and ½ of the Cool Whip. Spread over baked crust. Mix pudding with milk and pour over cream cheese mixture. Spread remaining Cool Whip over the top and garnish with chopped nuts.

Vicki Hodge
Auburn, Indiana

STRAWBERRY SQUARES

2 pkgs. strawberry gelatin
2 C. boiling water
2 10-oz. pkgs. frozen strawberries
1 C. sour cream
1 can crushed pineapple, drained
3 bananas, finely diced
Nuts, if desired

Dissolve gelatin in boiling water. Add thawed strawberries. Add pineapple, bananas and nuts. Pour half of mixture in 8x8x2 inch pan. Chill until firm. Spoon an even layer of sour cream over firm gelatin. Pour remaining gelatin over sour cream and chill until firm.

Wanda Harkless
Auburn, Indiana

RHUBARB CRUNCH

375° OVEN
BAKE 40 minutes

3 C. rhubarb, cut in ¾" pieces
1 C. sugar
3 Tbsp. flour
½ C. brown sugar
½ C. rolled oats
¾ C. flour
½ C. oleo

Place rhubarb in bottom of 8x8 inch pan; then sprinkle with the flour and sugar mixture. Mix together the brown sugar, rolled oats and flour and sprinkle over the rhubarb. Dot evenly with the oleo and bake at 375 degrees for 40 minutes.

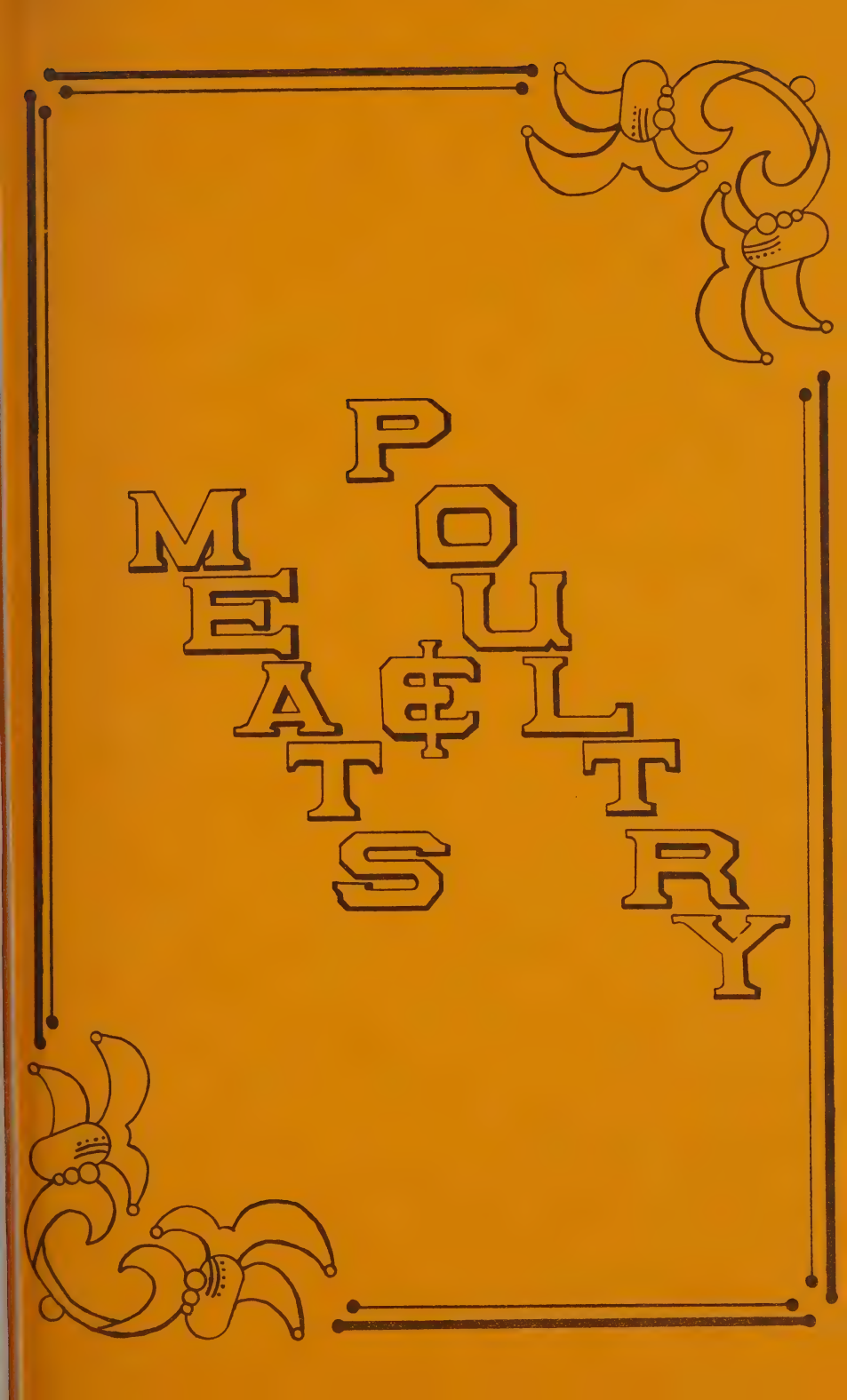
VANILLA PUDDING OVER BANANAS

1 C. sugar
3 Tbsp. flour
2 C. milk
2 eggs
1/8 tsp. salt

Cook until thick. Pour over sliced bananas.

Mary Bunn
Auburn, Indiana

Always keep your head up, but be careful to keep your nose on a friendly level.


MEATS
&
POULTRY

BEEF & BEER

3 lb. stew beef
2 Tbsp. oil
2 large onions
2 tsp. salt
½ tsp. thyme
¼ tsp. pepper
2 cans beef broth
1 12 oz. can beer
4 Tbsp. flour
½ C. water

Cut stewing beef into small pieces. Simmer beef, oil, onion, salt, thyme, pepper, bay leaf, beef broth, and beer for 2 hours. Thicken with flour and water. Serve over noodles or mashed potatoes.

Valerie Stahly
Auburn, Indiana

BAR-B-QUE RIBS AND SAUCE

3 to 4 lbs. ribs (beef or pork)
1 C. catsup
⅓ C. Worcestershire sauce
1 tsp. salt
¼ tsp. tobasco sauce
1 tsp. chili powder
2 C. water
3 tsp. liquid smoke

Set oven at 450 degrees. Put liquid smoke over ribs and put in oven to burn off fat for about 45 minutes. Turn down to 350 degrees. Pour remainder of ingredients over ribs and cook until tender.

Leona Felenz
Auburn, Indiana

SAUCY STEAK SKILLET

1 lb. beef round steak, cut into serving pieces
¼ C. all-purpose flour
1 Tbsp. vegetable oil
1 large onion, chopped
1 16 oz. can whole potatoes, drained (reserve liquid)
¼ C. catsup
1 Tbsp. Worcestershire sauce
2 tsp. bell pepper flakes
1 tsp. instant beef bouillon
1 tsp. salt
½ tsp. dried marjoram leaves
¼ tsp. pepper
1 10 oz. pkg. frozen Italian green beans
1 12 oz. jar pimento, sliced

Coat beef steak pieces with flour; pound into beef. Brown beef in oil in 10-inch skillet; push beef to side. Cook and stir onion in oil until tender; drain. Add enough water to reserved potato liquid to measure 1 cup. Mix potato liquid, catsup, Worcestershire sauce, pepper flakes, instant bouillon, salt, marjoram, and pepper; pour on beef and onion. Heat to boiling; reduce heat. Cover and simmer until beef is tender, 1¼ to 1½ hours. Rinse frozen beans under running cold water to separate. Add potatoes, beans, and pimento to skillet. Heat to boiling; reduce heat. Cover and simmer until beans are tender, 10 to 15 minutes.

Bernece Messer
Auburn, Indiana

INDIAN MEATLOAF

350° OVEN
BAKE 1½ hours
SERVES 6-8

1 lb. ground beef
½ lb. ground pork
1 egg
1 C. cornmeal
2 tsp. salt
½ tsp. sage
¼ tsp. pepper
½ C. onion, chopped
¼ C. green pepper, chopped
½ C. corn, shaved from the cob
1¼ C. fresh tomatoes, chopped

Combine all ingredients and mix well. Pack into a loaf pan. Bake in a moderate oven at 350 degrees for 1½ hours.

Bernece Messer
Auburn, Indiana

If you let a roast set for 10 minutes after taking it out of the oven it will slice easier.

LIPTON'S ONION MEATLOAF

375° OVEN
BAKE 45-50 minutes
SERVES 6-8

- **2 lbs. ground beef**
- **1 envelope Lipton Onion Soup Mix**
- **1½ C. soft bread crumbs**
- **2 eggs**
- **⅓ C. catsup**
- **¾ C. water**

Preheat oven to 375 degrees. Combine all ingredients. Form into loaf and put in a loaf pan. Bake 45-50 minutes.

Bernece Messer
Auburn, Indiana

MEATBALLS OR MEATLOAF FOR A LARGE CROWD

- **10 lbs. ground chuck**
- **10 C. Rice Krispies**
- **2½ C. water**
- **5 C. milk**
- **2 Tbsp. salt**
- **1 tsp. pepper**
- **2 onions, chopped**
- **6 eggs**

Combine ingredients. For meatballs, form into 1" balls and bake in 350 degree oven for 10 minutes, or form into loaves and bake for 1½ hours.

Vicki Hodge
Auburn, Indiana

MEATLOAF

350° OVEN
BAKE 1 hour

2 lb. ground beef
2 eggs
1½ C. bread crumbs
¾ C. catsup
1 tsp. Accent
½ C. warm water
1 pkg. onion soup mix
2 strips of bacon
1 8 oz. can tomato sauce

Mix all ingredients except bacon and tomato sauce. Put in loaf pan. Cover with bacon. Pour tomato sauce over meatloaf. Bake 1 hour at 350 degrees.

Nell Harnishfeger
Auburn, Indiana

NO MIX MEATLOAF

350° OVEN
BAKE 1 hour 20 min.
SERVES 8

2 lbs. lean ground beef
1 pkg. dry onion soup mix
1 can cream of mushroom, celery, or chicken soup

Shape meat into a loaf 3 inches high on a sheet of oil. Sprinkle the dry soup mix over the top of loaf; cover with the can of soup. Seal in foil. Bake in a shallow pan for 1 hour and 20 minutes at 350 degrees. Note: This recipe is handy if you forgot to take the ground beef from the freezer before preparation time. It just requires a little longer cooking time.

MEATBALL STROGANOFF

SIMMER 20 minutes
SERVES 6-8

1 lb. ground beef
½ lb. ground lean pork
½ C. all-purpose flour
½ C. minced onion
⅓ C. milk
1 egg
1 Tbsp. minced parsley
2 tsp. Worcestershire sauce
1½ tsp. salt
1/8 tsp. pepper
¼ C. fat or salad oil
1 envelope dry cream of mushroom soup
⅔ C. dairy sour cream

Mix all ingredients thoroughly, except fat, soup and sour cream. Shape mixture into 1" balls. Brown meatballs in hot fat in skillet. Remove meatballs; in same skillet, prepare gravy as directed on envelope of soup. Simmer meatballs in gravy for 20 minutes. Stir in sour cream just before serving; heat slightly. Serve over hot cooked rice, noodles, or mashed potatoes.

Barbara Phillips
Auburn, Indiana

SWEDISH MEATBALLS

300° OVEN
BAKE 30 minutes

¼ C. toast crumbs
½ lb. ground pork
¼ C. finely crushed potato chips
½ C. instant mashed potatoes
1 tsp. salt
¼ tsp. pepper
1 lb. ground beef
1 egg, beaten
½ tsp. monosodium glutamate
½ tsp. allspice
Spicy barbecue sauce

Combine all ingredients except barbecue sauce. Form into 1" balls. Brown in butter, shaking pan to keep round. Bake at 300 degrees for 30 minutes. Add barbecue sauce and heat.

SPICY MEATLOAF

350° OVEN
BAKE 1 hour 15 min.

2 lbs. ground beef
1 C. minced onions
2 C. soft bread crumbs
2 tsp. salt
2 Tbsp. Worcestershire sauce
2 eggs
1 tsp. dry mustard
¼ C. catsup

Combine all ingredients except catsup. Mix thoroughly. Spoon into greased 8x5x3 inch loaf pan. Spread catsup over the top. Bake at 350 degrees for 1 hour and 15 minutes.

Valerie Stahly
Auburn, Indiana

BEEF STICK

5-6 lbs. lean hamburger
5 tsp. Morton Quick Tender Salt
2½ tsp. mustard seed
2½ tsp. garlic salt
2½ tsp. hickory smoke salt
4 tsp. course ground black pepper

Put hamburger in a large bowl. Add remaining ingredients (Use heaping tsp. of everything, except Morton Quick Tender Salt.). Knead for 5 minutes. Cover with foil and put in refrigerator. Every day kneed again for 5 minutes. Be sure it's mixed well. On fifth day, bake at 160 degrees for 8-9 hours. Divide amount in half; then in half again. Press and roll out, tucking in ends. Make 4 rolls. Place on wire rack when baking. Turn once at 4-hour mark.

Wanda Harkless
Auburn, Indiana

It isn't necessary to blow out the other person's light to let your own shine.

HAMBURGER-MEXICAN STYLE

2 lbs. lean ground beef
1 Tbsp. salad oil
2 C. uncooked rice, washed
5 large onions, cut in medium pieces
3 large cans of solid pack tomatoes
Salt
Pepper
Cayenne peppers

Use an iron pan or dutch oven, uncovered. Put salad oil in pan and heat. Add meat in small pieces. Brown rapidly. Season with salt, pepper and cayenne peppers. Remove to another pan. Put onions in and brown; season with salt, pepper and cayenne peppers. Remove to the dish with meat. Put rice in the pan and brown, stir rapidly and season with salt, pepper and cayenne peppers. Put everything back together in pan. Add tomatoes and season with salt, pepper and cayenne peppers. Cook for one hour or more. Stir frequently. Cook until dry.

Tiffany Treesh
Auburn, Indiana

An optimist is one who make the best of it when he gets the worst of it.

SALISBURY STEAK

SIMMER 20 minutes

1½ lb. ground beef
⅓ C. fine dry bread crumbs
1 egg, slightly beaten
¼ C. finely chopped onion
½ tsp. salt
1/8 tsp. pepper
1 10½ oz. can Franco-American Mushroom Gravy

Mix thoroughly all ingredients, except gravy. Shape into 6 oblong patties. In skillet, brown patties in shortening; pour off fat. Add gravy. Cover; simmer 20 minutes. Garnish with parsley.

Bernece Messer
Auburn, Indiana

SLOPPY JOES

SIMMER 1 hour

1½-2 lbs. hamburger
1 medium onion, chopped
Salt and pepper to taste
1 small can roast beef gravy
1 can chicken gumbo soup
3 Tbsp. Worcestershire sauce
3 Tbsp. brown sugar
1 C. catsup

Brown hamburger, onion, salt and pepper. Add remaining ingredients to browned hamburger and let simmer for 1 hour.

Cindy Hess
Butler, Indiana

SALISBURY STEAK

SIMMER 15 minutes

1 can Campbell's onion soup
1½ lb. ground beef
½ C. bread crumbs
1 egg
¼ C. ketchup
1 Tbsp. salt
¼ C. water
½ tsp. mustard
Pepper

Combine ⅓ C. soup, beef, bread crumbs, egg, salt, pepper. Form into patties, brown on both sides. Combine remaining ingredients and pour over patties. Simmer 15 minutes.

Dee Carper
Auburn, Indiana

If meat loaf dries out, break it into pieces and add a can of tomato soup for spaghetti sauce.

SLOPPY JOES

SIMMER 30 minutes

1½ lbs. hamburger
1 C. diced celery
½ C. chopped onion
2 Tbsp. Worcestershire sauce
1 C. catsup
1 Tbsp. mustard
2 Tbsp. brown sugar
2 Tbsp. vinegar

Cook hamburger, celery and onion till done. Drain off excess fat. Mix other ingredients in and simmer for 30 minutes.

APRICOT GLAZED HAM

350° OVEN

4-6 lbs. precooked ham
⅓ C. A-1 sauce
¼ C. honey
1 C. firmly packed brown sugar
½ C. apricot preserves
½ C. orange juice

Place ham, fat side up, on a rack in shallow baking pan. Bake in preheated oven approximately 15 minutes per pound or until meat thermometer registers 140 degrees. While ham is roasting, combine remaining ingredients in a sauce pan and heat until syrupy. Forty-five minutes before ham is done, score top surface. Brush glaze over ham and continue to bake, basting frequently with sauce, until well-glazed. Remaining sauce may be served warm with ham.

Bernece Messer
Auburn, Indiana

CREAMY BAKED PORK CHOPS

350° OVEN
BAKE 45 minutes
SERVES 4

4 pork chops
1 can cream of celery soup
¼ to ⅓ C. water

Brown chops on both sides in oven proof skillet. Pour off drippings. Stir in soup and water. Cover and bake at 350 degrees for 45 minutes or until tender. NOTE: If desired, chops may be placed in casserole for baking.

CAMP STYLE SAUSAGE, EGGS & CORN

½ lb. bulk sausage
1 can cream style corn
6 eggs, beaten

Brown sausage in skillet. Pour off fat. Add corn and beaten eggs. Cook until done.

Nell Harnishfeger
Auburn, Indiana

The person who knows everything has a lot to learn.

CHICKEN SANDWICHES

350° OVEN
BAKE 45 minutes

1 whole chicken
1 can cream of celery soup
1 can cream of chicken soup

Cook chicken until tender. Remove from bones. Mix with soups. Top with crumbled chips. Bake in 350 degree oven for 45 minutes. Serve on buns.

Deb Phillips
Hicksville, Ohio

CHICKEN SUPREME

350° OVEN
BAKE 1 hour
SERVES 8

1 pkg. creamettes (2 C. uncooked)
1 pint milk
2 C. cream of mushroom soup
1 small onion, chopped fine
½ lb. Velveeta cheese, cut fine
4 hard boiled eggs, diced
1 pint diced white chicken

Mix together and let stand overnight. Bake 1 hour at 350 degrees.

Kate Brandon
Auburn, Indiana

SCALLOPED CHICKEN

350° OVEN
BAKE 40 minutes

1 4 lb. chicken, cooked and boned
2 Tbsp. flour or cornstarch
2 Tbsp. oleo
1 qt. milk
Ritz crackers, crushed
Mushroom soup
Hard boiled eggs, sliced

Cook chicken and bone and set aside. Make a cream sauce of flour or cornstarch, oleo, and milk. Fill a buttered baking dish using a layer of cracker crumbs, a layer of chicken, a layer of soup, and a layer of sliced eggs. Cover with cracker crumbs and pour cream sauce over all and bake about 40 minutes at 350 degrees until heated through.

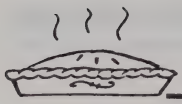
Bernece Messer
Auburn, Indiana

DOWN-HOME FRIED CHICKEN

2 C. flour
4 tsp. salt
2 tsp. paprika
1 tsp. pepper
2 eggs
4 Tbsp. water
4 lb. chicken parts

Combine flour and seasonings in a plastic bag. Combine eggs and water in a shallow dish. Shake chicken in flour mixture to coat. Dip in egg mixture, then shake in flour mixture to coat again. Fry 4 or 5 pieces at a time in an electric skillet or a heavy frying pan.

Debbie Treesh
Auburn, Indiana



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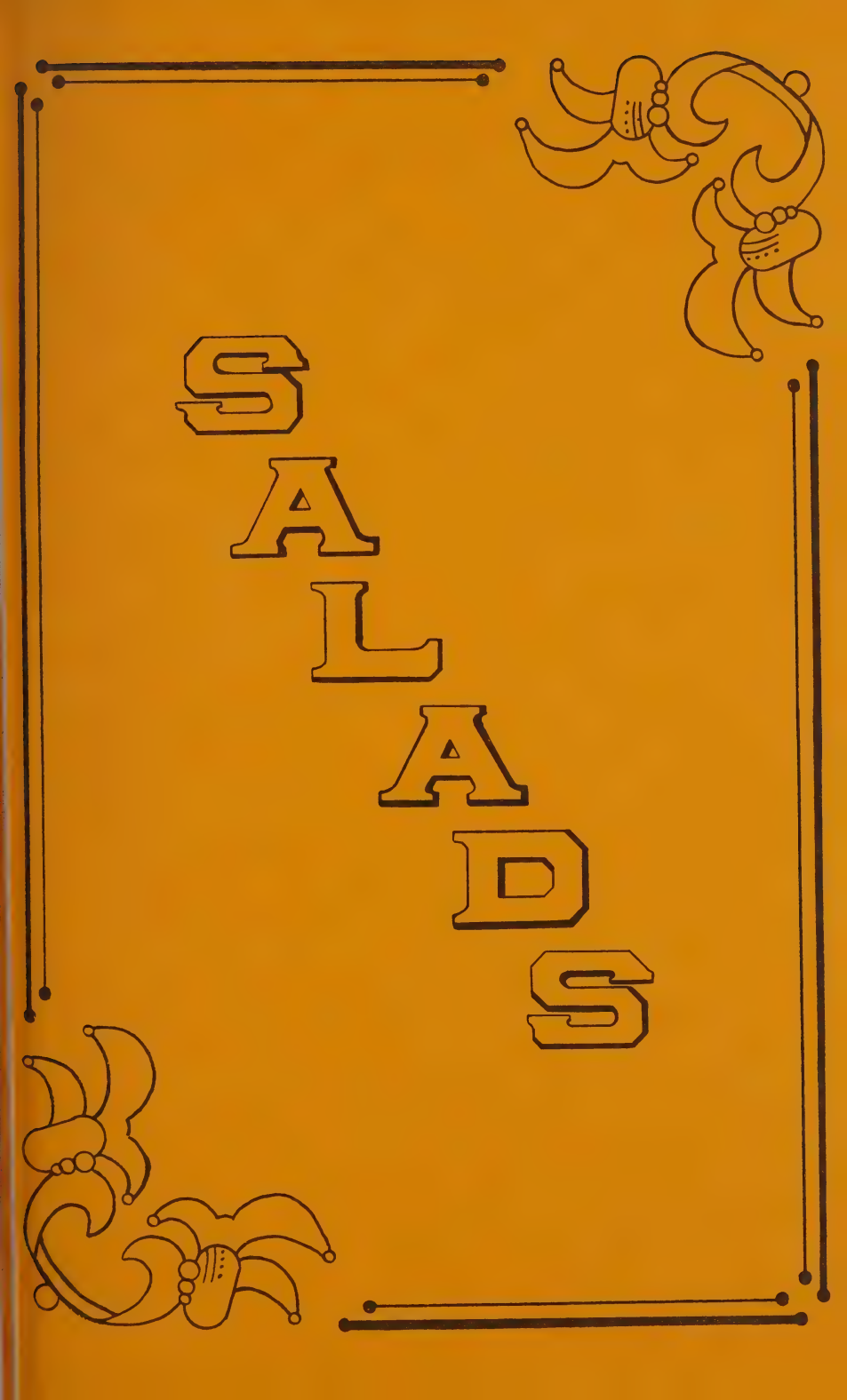
SALADS

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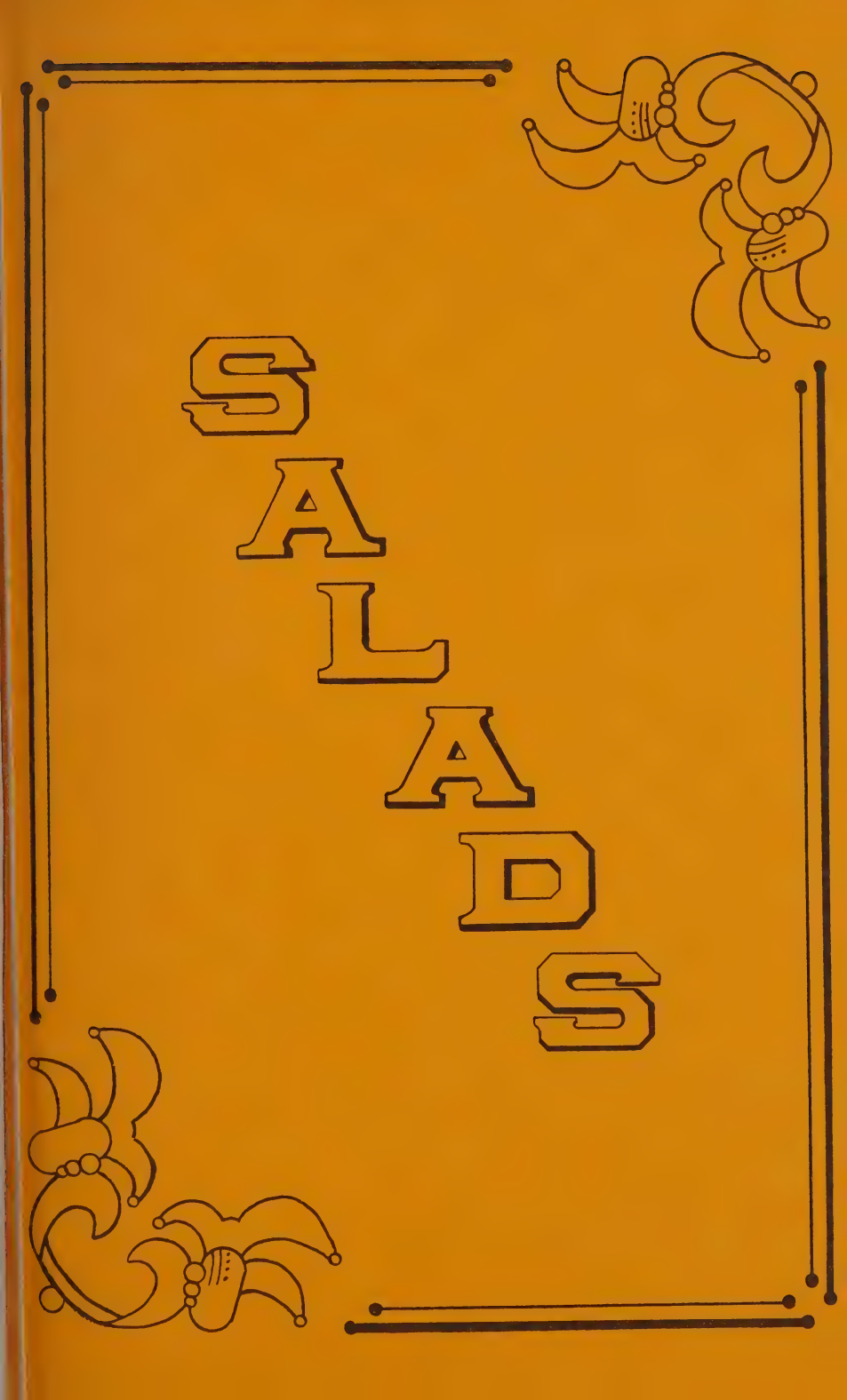

SALADS

APPLE SALAD

4 C. diced apples
4 large bananas, sliced
½ bag miniature marshmallows
1 16 oz. can fruit cocktail
½ C. Miracle Whip
½ C. sugar

Drain fruit cocktail, mix all fruit and marshmallows. Add Miracle Whip and sugar. Stir together and refrigerate.

Goldie Vanderpool

CRANBERRY SALAD

1 Indian Trail cranberry sauce, frozen
½ C. celery, chopped
3 bananas, mashed
1 C. nuts
1 lg. Strawberry Jello
3 C. boiling water
1 10 oz. can crushed pineapple drained
1 C. miniature marshmallows
½ small can frozen orange juice
1 large container Cool Whip

Mix Jello with boiling water. Let set. Add rest of ingredients. Fold in Cool-Whip and marshmallows.

Before peeling oranges or grapefruit for salads heat them in the oven for a few minutes. The white fiber on the inside comes off easily.

FROZEN FRUIT SALAD

1 small can crushed pineapple
1 can black cherries, diced
3 med. bananas, diced
½ C. chopped pecans
1 pint sour cream
¾ C. sugar

Drain pineapple and cherries. Mix all together. Put cupcake papers in pans and fill and freeze.

Melba Gunzenhauser
Auburn, Indiana

CALIFORNIA MACARONI SALAD

1 C. mayonnaise
3 Tbsp. cider vinegar
½ tsp. salt
¼ tsp. onion salt
1/8 tsp. celery salt
8 oz. cooked macaroni, drained
1 8 oz. can crushed pineapple, drained
¼ C. shredded carrots
¼ C. raisins

In a large bowl, stir together mayonnaise, vinegar, salt, onion salt, and celery salt. Add macaroni, pineapple, carrots, and raisins; toss to coat well. Cover and chill at least 2 hours.

Bernece Messer
Auburn, Indiana

Brown spots on an orange indicate good quality.

LIME JELLO SALAD

- 1 6 oz. pkg. lime Jello
- 2 small pkgs. cream cheese, softened
- 1 16 oz. can crushed pineapple, drained
- ½ C. celery
- ½ C. chopped nuts
- ½ C. maraschino cherries
- 1 large container Cool-Whip

Mix Jello according to directions using the pineapple juice for part of the water. When Jello is partially set, mix in the other ingredients. Fold in Cool-Whip.

Rosie Moore
Auburn, Indiana

MARINATED CARROTS

- 5 C. carrots, sliced
- 1 medium onion, diced
- 1 green pepper, diced
- 1 can tomato soup
- ½ C. salad oil
- 1 C. sugar
- ¾ C. cider vinegar
- 1 tsp. salt
- Pepper
- 1 tsp. prepared mustard

Cook carrots, just until tender; cool. Combine all ingredients. Marinate at least 12 hours. Drain and serve.

Wilma Wilhelm
Auburn, Indiana

LAYERED LETTUCE SALAD

1 head lettuce
1 C. celery, diced
4 hard cooked eggs, diced
1 10 oz. pkg. frozen uncooked peas or raw cauliflower
½ C. green pepper, diced
1 C. grated carrots
1 med. onion, diced
8 slices bacon, fried and diced
2 C. mayonnaise
2 Tbsp. sugar
4 oz. grated cheese

Tear the lettuce into small bit-size pieces and place in a 9x12 inch Pyrex dish. Layer the remaining ingredients in the order given. Add sugar to the mayonnaise and spread over the top. Top with grated cheese, cover and refrigerate for 8-12 hours. At serving time, garnish with additional bacon and parsley or with cherry tomatoes.

Vicki Hodge
Auburn, Indiana

OLD-FASHIONED SWEET-SOUR COLE SLAW

1½ lbs. shredded green cabbage
1 tsp. salt
⅔ C. sugar
⅓ C. vinegar
1 C. whipping cream

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

Jane Boger
Auburn, Indiana

CARROT AND PINEAPPLE SALAD

1 pkg. lemon Jello
1 C. crushed pineapple
1 C. shredded carrots
½ C. diced celery
Pinch of salt
1 C. boiling water

Combine all ingredients and chill to set.

Bernece Messer
Auburn, Indiana

CAULIFLOWER SALAD

1 head lettuce
1 small head cauliflower
1 lb. bacon, browned and crumbled
1 onion, sliced thin
2 C. mayonnaise
¼ C. sugar
⅓ C. parmesan cheese

Layer lettuce, cauliflower, bacon, and onion in a large container. Mix mayonnaise, sugar and parmesan cheese. Pour over lettuce mixture and let stand overnight. Toss when ready to serve.

Laurie McDermont
Auburn, Indiana

SPINACH SALAD

1 10 oz. pkg. fresh spinach
1 can bean sprouts
1 can water chestnuts
3 hard boiled eggs
6 slices bacon
1 onion, diced
¾ C. salad oil
¾ C. sugar
¾ C. catsup
¼ C. vinegar
2 tsp. worchestershire sauce
½ tsp. salt

Clean and drain spinach, bean sprouts, and water chestnuts. Slice chestnuts and eggs, cook and crumble bacon. Mix salad oil, sugar, catsup, vinegar, worcestershire sauce, and salt. Pour over spinach mixture.

Mrs. Dale Gunzenhauser
Auburn, Indiana

SWEET CUCUMBER SLICES

8 or 10 cucumbers, sliced
1 C. chopped green peppers
1 C. chopped onion
2 C. sugar
1 C. vinegar
1 Tbsp. celery seed
1 Tbsp. salt

Mix sugar, vinegar, celery seed, and salt until sugar is dissolved. Add cucumbers, peppers, and onions, stir. May keep in refrigerator or may be frozen.

Marie Shoudel
Auburn, Indiana

TACO SALAD

Taco-flavored Dorito chips
1 C. prepared Minute Rice
1 can Armour Chili without beans
Lettuce, torn into pieces
Chopped onion
Chopped tomato
1 large jar Cheez Whiz

Cover bottom of 9x13 inch pan with taco chips. Cover with rice. Put heated chili on top of rice. Layer with onion, tomato, and lettuce. Pour melted Cheez Whiz on top.

Debbie Treesh
Auburn, Indiana

WATERGATE SALAD

1 small containter Cool-Whip
1 box pistachio pudding
Miniature marshmallows
Coconut

Prepare pudding according to directions. Add Cool-Whip, marshmallows, and coconut. Chill and serve.

Mary Refner
Auburn, Indiana

A sharp tongue and a dull mind are usually found in the same head.

QUICK BEAN SALAD

1 can of green beans, cut
1 can wax beans, cut
1 can kidney beans
1 mango, chopped
1 onion, sliced
½ C. vinegar
½ C. vegetable oil
⅔ C. sugar
Salt to taste

Drain all beans. Mix and bring to a boil the vinegar, oil, sugar, and salt. Pour over bean mixture. Refrigerate overnight. Mix before serving.

Maysa Guinn
Auburn, Indiana

RUTH'S ORANGE JELLO SALAD

2 3 oz. pkgs. orange Jello
2 C. boiling water
1 pint vanilla ice cream
1 can crushed pineapple
1 1 can mandarin oranges
1 C. sour cream
1 C. miniature marshmallows
½ C. chopped nuts

Dissolve Jello in boiling water. Add ice cream. Drain pineapple and oranges. Add remaining ingredients. Mix well. Keep in refrigerator.

Mrs. Dale Gunzenhauser
Auburn, Indiana

WINTER CABBAGE SALAD

1 gallon shredded cabbage
1 large mango, chopped
1 large onion, shredded
Celery seed, optional
¾ C. vinegar
¾ C. salad oil
1½ C. sugar
2 tsp. slt

Mix cabbage, mango, and onion. Bring to a boil the vinegar, oil, sugar and salt, stirring constantly. Pour over cabbage mixture and let stand for 1 hour without stirring. Put in refrigerator covered. Will last a long time.

Maysa Guiinn
Auburn, Indiana

GRANDMA'S FRENCH DRESSING

1 C. catsup
1 C. sugar
1 C. oil
2 tsp. garlic salt
4 Tbsp. vinegar

Mix well in a blender.

Wilma Carper
Auburn, Indiana

Counting time is not so important as making time count.

HOMEMADE SALAD DRESSING

1 egg
½ tsp. mustard
Pinch salt
1 can Eagle Brand Milk

Beat egg well. Add mustard, vinegar, salt, and milk.

Maysa Guinn
Auburn, Indiana

Write your extra recipes here:

Write your extra recipes here:

VEGETABLES

ASPARAGUS CASSEROLE

350° OVEN
BAKE ½ hour

1 can asparagus
3 hard boiled eggs, chopped
1 can mushroom soup
¾ C. cracker crumbs
1 C. Velveeta cheese, cubed

Drain asparagus. Dilute soup with small amount of asparagus liquid. Combine all ingredients and bake ½ hour at 350 degrees.

Nell Harnishfeger
Auburn, Indiana

BROCCOLI SUPREME

350° OVEN
BAKE 45 min.

1 pkg. chopped frozen broccoli
1 small carton cottage cheese
3 eggs, slightly beaten
3 Tbsp. flour
½ stick margarine
5 slices cheddar cheese, cut up

Cook broccoli according to package directions. Do not overcook, but drain when broccoli is crispy. While broccoli is cooking, mix other ingredients. When broccoli is finished, add to other ingredients, mix and pour into a well greased casserole. Bake at 350 degrees for 45 minutes or until bubbly.

Mrs. Dale Gunzenhauser
Auburn, Indiana

GREEN RICE

350° OVEN
BAKE 20 to 30 min.

1⅓ C. uncooked minute rice
1 small jar Cheez Whiz
1 can mushroom soup
1 10 oz. pkg. frozen broccoli, thawed
¼ C. melted oleo
½ C. chopped onion

Mix and put in 9 x 12 inch greased casserole. Bake at 350 degrees 20 to 30 minutes.

Marie Shoudel
Auburn, Indiana

SUNSHINE BEANS

1 16 oz. can Van Camp's pork and beans
1 tsp. grated orange rind
¼ C. brown sugar
¼ C. catsup

Mix all together and bake.

Valerie Stahly
Auburn, Indiana

To keep mushrooms white and firm when sauteing, add one teaspoon lemon juice to each quarter pound of butter.

GOLDEN CHEDDAR BROCCOLI OR CAULIFLOWER BAKE

350° OVEN
BAKE 30 min.
SERVES 8

- **4 Tbsp. margarine**
- **2 Tbsp. flour**
- **½ tsp. salt**
- **1½ C. milk**
- **1½ C. (6 oz.) shredded Sharp Natural Cheddar Cheese**
- **¾ C. Kellogg's Corn Flake Crumbs**
- **1 12 oz. can whole kernel corn**
- **2 10 oz. pkgs. frozen broccoli or cauliflower, cooked and drained**

Melt 2 Tbsp. margarine. Stir in flour and salt. Add milk gradually, mixing until smooth. Cook until mixture boils, stirring constantly. Add cheese, stirring until melted. Mix in ¼ cup corn flake crumbs and corn. Arrange broccoli or cauliflower in 11¾ x 7½ inch baking dish. Pour cheese over broccoli, toss remaining ½ cup crumbs with 2 Tbsp. melted margarine. Sprinkle over casserole. Bake 30 minutes in 350° oven.

Vicki Hodge
Auburn, Indiana

Always cook peas in the pod. The peas will separate and the pod will float to the top. This also improves the flavor.

CARAWAY GREEN BEANS

SERVES 6

1 qt. green beans
½ C. sour cream
1 Tbsp. flour
¼ C. milk
2 Tbsp. finely chopped onion
½ tsp. sugar
½ tsp. salt
4 oz. caraway cheddar cheese, crumbled

Heat beans and drain. In a small saucepan, blend together sour cream and flour. Stir in milk, onion, sugar, salt and dash pepper. Cook and stir over low heat till mixture bubbles. Add cheese; stir till melted. Pour mixture over hot drained green beans. Toss to to coat.

Wilma Wilhelm
Auburn, Indiana

SQUAW CORN

SERVES 6

3 slices baon
8 ears corn, freshly cut
½ tsp. salt
1 green pepper, finely chopped
2 Tbsp. sugar
1 C. water

Cut bacon in small pieces and fry. Add corn and salt; saute until corn is brown. Add green pepper, sugar and water. Simmer until tender.

CREOLE STYLE GREEN BEANS

SERVES 6 to 8

6 slices bacon, diced
¾ C. chopped onion
½ C. chopped green pepper
2 Tbsp. flour
2 Tbsp. Worcestershire sauce
½ tsp. salt
¼ tsp. pepper
1/8 tsp. dry mustard
1 can (16 oz.) tomatoes
1 can (16 oz.) green beans, drained

Cook bacon till crisp; remove from skillet. Add onion and green pepper to 3 Tbsp. bacon drippings; cook until tender. Blend in flour, sugar, Worcestershire sauce, salt, pepper and mustard. Add tomatoes. Cook, stirring constantly, until thickened. Add beans. Heat. Top with bacon..

Wilma Wilhelm
Auburn, Indiana

To shed fewer tears while peeling onions:
a. Cut the root end off first.
b. Refrigerate the onion first.
c. Peel under cold running water.
d. Keep your mouth closed tightly.

CRISPY EGGPLANT

425° OVEN
BAKE 15 minutes

½ C. mayonnaise
1 Tbsp. instant minced onion
¼ tsp. salt
⅓ C. fine dry bread crumbs
⅓ C. grated Parmesan Cheese
½ tsp. dried Italian seasoning
1 eggplant, cut crosswise in ½" slices

In a small bowl, stir together the mayonnaise, onion, and the salt. In a shallow dish or on a sheet of waxed paper, combine the bread crumbs, cheese and the seasoning. Brush both sides of eggplant with the mayonnaise mixture; coat with crumb mixture. Place in a shallow roasting pan or on a baking sheet. Bake in a 425 degree oven for 15 to 17 minutes or until browned.

Bernece Messer
Auburn, Indiana

CREAMED ONIONS

SERVES 8

12 onions
Salt and pepper to taste
Lump of butter
White sauce

Boil onions in salted water. Add lump of butter to liquid used to boil onions and enough white sauce to thicken and cover onions. Serve hot.

FRIED PEPPERS WITH EGGS

SERVES 4

6 green peppers
1 onion, sliced
4 eggs
¼ C. olive oil

Brown peppers and onion in hot olive oil. Add eggs and cook until done.

COTTAGE POTATOES

350° OVEN
BAKE 1 hour

10 large potatoes
1 large onion, diced
1 small jar red pimentoes
1 small green pepper
2 slices bread, torn in small chunks
1 stick oleo
½ lb. American cheese, diced

Cook potatoes in skin and then peel. Cut up in small chunks. Melt oleo and drizzle over above mixture. Cover half with milk and bake for about 1 hour at 350 degrees. Then put on lid and cook until done.

Wanda Harkless
Auburn, Indiana

To reheat leftover baked potatoes, dip in hot water and bake in 350 degree oven for about 20 minutes.

CHEESEY POTATO CASSEROLE

350° OVEN
BAKE 20 min.

6 large potatoes
⅓ lb. Velveeta
½ C. Miracle Wip
4 slices bacon

Peel and cook the potatoes. Drain the water. Chop up potatoes. Cream Velveeta with Miracle Whip. Crumble bacon. Combine potatoes, bacon, and sauce in a large casserole dish. Bake 20 minutes in 350° oven.

Vicki Hodge
Auburn, Indiana

AU GRATIN POTATOES

375° OVEN
BAKE 1 hour 15 min.

1 can Cheddar Cheese Soup
½ C. milk
Dash pepper
4 C. thinly sliced potatoes
1 small onion, chopped

Blend soup, milk and pepper. Arrange potatoes and cheese sauce in alternate layers ending with cheese sauce in a buttered 1½ quart casserole. Sprinkle with butter and paprika. Cover. Bake at 375° for 1 hour. Uncover and bake 15 minutes longer or until potatoes are done.

Glenna Harnishfeger
Auburn, Indiana

TROPICAL YAMS

350° OVEN
BAKE 30 min.

½ lemon
½ orange
3 lb. yams
½ C. drained, crushed pineapple
½ C. margarine
⅓ C. brown sugar
¼ tsp. salt
½ C. dark corn syrup
½ C. pineapple juice
½ C. shredded coconut

Slice lemon and orange into thin slices. Cook yams in boiling water until barely tender. Peel and cut into ½-inch slices. Arrange slices overlapping in 8x8 inch baking dish. Insert lemon and orange slices between yam slices. Pour ½ C. pineapple over all. Combine in a small saucepan the margarine, sugar, salt, corn syrup and pineapple juice. Stir and bring to a boil. Pour over yams. Sprinkle ½ C. shredded coconut on top. Bake about 30 minutes in 350 degree oven.

Deborah Kaduk
Auburn, Indiana

To keep onions whole when cooking, cut a small cross ¼ inch deep in the stem end.

ZUCCHINI FRY

5 slices bacon, crumbled
1 med. onion, chopped
2 green peppers, chopped
2 med. zucchini, diced
2 large tomatoes, diced
½ tsp. Oregano
Salt
Pepper

Fry bacon, onion and green pepper together, then drain. Then add zucchini, tomatoes, Oregano, salt and pepper. Cook with the lid on for 15 to 20 minutes or until zucchini is tender. Put in serving dish and sprinkle with Parmesan Cheese.

Delores Shull
Auburn, Indiana

GOUSH

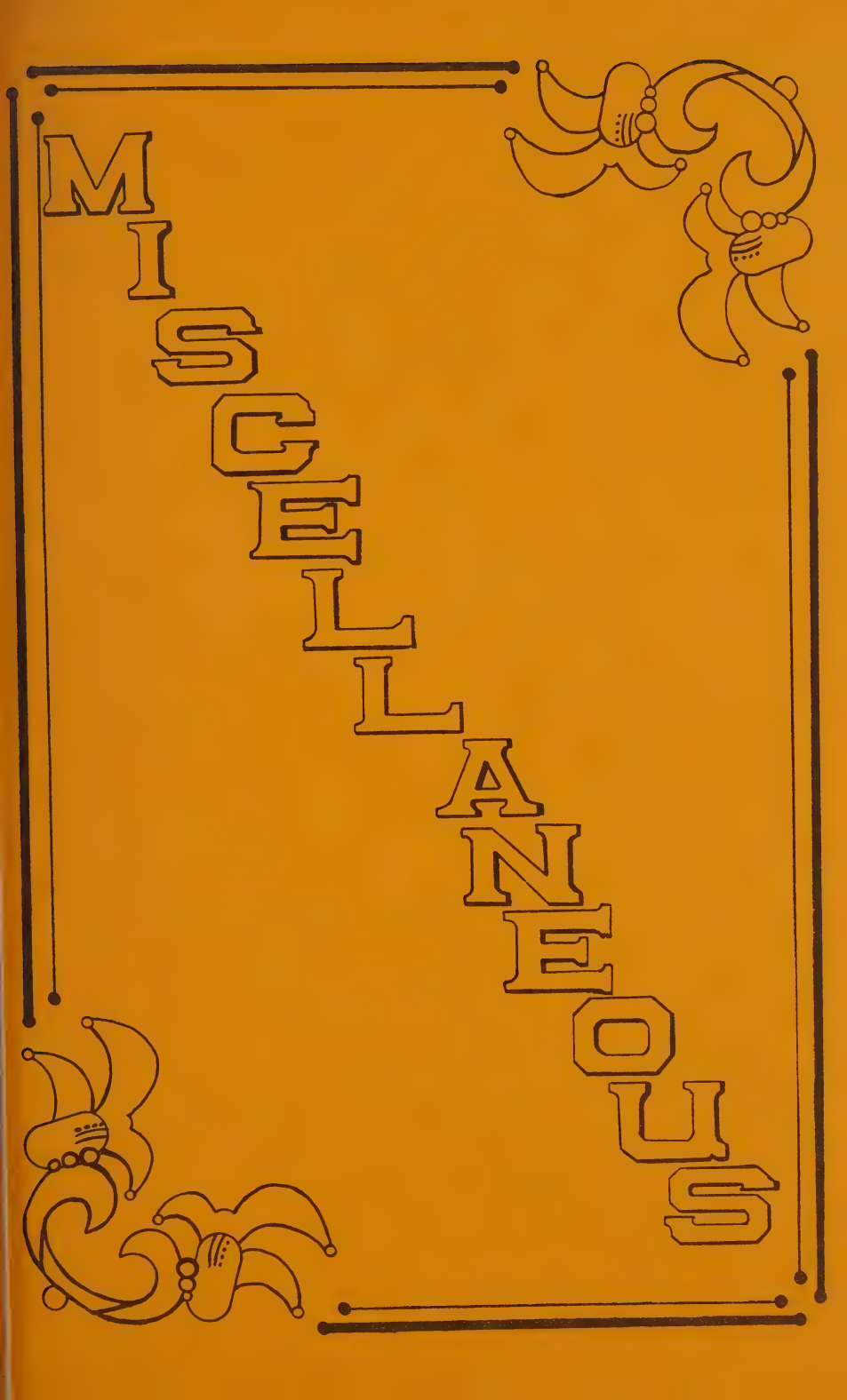
2 med. zucchini, sliced
1 lb. fresh mushrooms, sliced
1 small can tomatoes, diced
½ stick margarine

Melt margarine in frying pan or dutch oven and add zucchini, mushrooms and tomatoes. Cook till zucchini is done.

Delores Shull
Auburn, Indiana

Write your extra recipes here:

Write your extra recipes here:


MISCELLANEOUS

MINESTRONE SOUP

SIMMER 1 hour

4 C. tomato juice
4 C. water
5 cubes or 5 tsp. beef bouillon
½ head shredded cabbage
3 zucchini, sliced
Garlic to taste
4 tsp. minced onion
Mushrooms
Celery
1 tsp. Italian seasoning
1 can green beans

Combine ingredients and simmer for 1 hour.

Jane Boger
Auburn, Indiana

MUSH FOR FRYING

1 C. yellow corn meal
1 C. cold water
1 tsp. salt
3 C. boiling water

Mix corn meal, cold water, and salt. Add boiling water, stirring constantly. Cook over low heat stirring until very thick and dry. Pour in greased bread pan. Slice when cold and fry.

Maysa Guinn
Auburn, Indiana

NUTS AND BOLTS

1 large box Wheat Chex
1 large box Cheerios
1 pkg. Thin Pretzels
1 large box Rice Chex
1 can pretzel bits
2 lb. salted nuts
2 Tbsp. Lowrey salt
2 Tbsp. garlic salt
2 Tbsp. Worcestershire sauce
1 pint Mazola Oil

Mix cereal and pretzels and nuts together. Then mix other ingredients and add cereal to mixture. Bake at 250 degrees for 2 hours, stirring every 15 minutes.

Virgie Allmandinger
Auburn, Indiana

MOM'S CORN RELISH

BOIL 30 min.

2 C. sugar
2 doz. ears corn
3 red peppers
3 green peppers
1 large head cabbage
1 Tbsp. celery seed
6 med. onions
3 Tbsp. dry mustard

Combine ingredients in pan. Pour vinegar to cover. Let boil for 30 minutes. Put in jars and seal.

Dorothy Sales
Auburn, Indiana

CARAMEL CORN

4 oz. butter
¼ C. light corn syrup
1 C. brown sugar

Stir and let boil 2 minutes. Then pour over popcorn.

Valerie Stahly
Auburn, Indiana

POPCORN BALLS

2 C. sugar
½ C. light corn syrup
1 C. water
½ tsp. salt
1 tsp. vinegar
1 tsp. vanilla

Cook to hard ball stage (250 degrees) and pour over popcorn.

Wilma Carper
Auburn, Indiana

Work brings a profit; talk brings poverty!

CARAMEL CORN

250° OVEN
BAKE 1 hour

6 qts. popped corn, unsalted
2 sticks margarine
2 C. brown sugar
½ C. corn syrup
1 tsp. salt
1 tsp. vanilla
½ tsp. soda

Melt margarine; stir in brown sugar, syrup, and salt. Stir constantly till it comes to a boil. Boil 5 minutes without stirring. Remove from heat, put in the vanilla and then soda; mix well. Put popcorn in large roaster pan. Pour syrup over corn and mix well. Bake in 250 degree oven for 1 hour. Stir every 15 minutes. Cool and break into pieces.

HOT SPICED NECTAR

SIMMER 15 min.
SERVES 8

4 C. Apricot nectar
2½ C. orange juice
1 C. water
2 Tbsp. lime juice
⅓ C. brown sugar
10 cinnamon sticks
1 tsp. whole cloves

Combine ingredients and simmer uncovered for 15 minutes. Strain and serve.

FRIENDSHIP DRINK

2 C. Tang
1½ C. sugar
½ C. instant tea
1 pkg. lemonade mix, or Kool-Aid
1 tsp. cinnamon
½ tsp. cloves.

Mix and store. Use 2 tsp. to 1 cup of cold or hot water.

Valerie Stahly
Auburn, Indiana

ORANGE JULIUS

1 13 oz. can frozen orange juice
2 eggs
1 tray of ice
1 C. milk
1 tsp. vanilla
1 Tbsp. sugar

Blend in blender for 60 seconds. Is also good with other juices.

Vicki Hodge
Auburn, Indiana

ONE STEP CHEESE SAUCE

½ C. mayonnaise
½ C. milk
½ C. shredded cheese, American, cheddar, or Parmesan

Stir all ingredients together in a small saucepan. Heat over medium low heat until melted or heated. Serve over hot vegetales, fish, etc.

Maysa Guinn
Auburn, Indiana

BARBEQUE SAUCE

1 C. catsup
1 C. sugar
½ C. vinegar
Onion flakes, if desired

Bring to a boil. Good over ribs, or pork steak.

Maysa Guinn
Auburn, Indiana

The straight and narrow path would not be so narrow if more people walked it.

HOMEMADE BARBEQUE SAUCE

2 C. catsup
2 Tbsp. hot sauce
¼ C. Worcestershire sauce
1 Tbsp. garlic powder
½ C. brown sugar

Stir mixture well and bring to a boil for about 2 minutes. Let it cool and thicken. This sauce adds flavor to any barbequed meat.

Bernece Messer
Auburn, Indiana

SAUCE FOR MEATBALLS

1 C. and 4 Tbsp. relish
2½ C. catsup
5 med. cans tomato sauce
1 C. and 4 Tbsp. brown sugar
½ C. and 2 Tbsp. vinegar
1½ C. and 2 Tbsp. Worcestershire sauce
2½ C. water

Mix ingredients and pour over meatloaf or put meatballs in the sauce.

Vicki Hodge
Auburn, Indiana

SPAGHETTI SAUCE

COOK 2 hours

1 lb. hamburger
1 onion, chopped
½ C. parsley flakes
1 6 oz. can tomato sauce
1 6 oz. can tomato paste
3 6 oz. can water
½ bottle Brook's catsup
½ tsp. salt
¼ tsp. pepper
¼ tsp. garlic salt
Dash cayenne pepper
¼ tsp. soda

Stir hamburger, onion and parsley flakes until well done. Then add tomato sauce, tomato paste, water, catsup, salt, pepper, garlic salt, and cayenne pepper. Cook for about 2 hours, stirring frequently. Five minutes before serving, add ¼ tsp. soda.

A wise man controls his temper. He knows that anger causes mistakes.

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